



FRESH ROCK OYSTERS

Dressed oysters with your choice of red wine & shallot vinegar or Vietnamese chilli & lime

Each	3.00	Half dozen	15.00	Dozen	25.00
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SHARING

Sussex Charcuterie	16.95	Seafood Mezze	16.95
lamb prosciutto, bresaola, coppa, lomo sweet peppers, artichokes, homemade focaccia		hot smoked salmon, sea trout gravadlax, smoked haddock scotch egg, sea bass ceviche, caper berries, homemade focaccia	

STARTERS

Smoked Fish Trio	8.50	Rope Grown Mussels	7.50/14.50	Heritage Tomato Salad	6.50
WHB hot smoked salmon, sea trout gravadlax, smoked haddock scotch quails egg		steamed with a Hophouse 13 & chorizo cream sauce, rustic bread		bocconcini, basil infused oil <i>V GF</i>	
				Soup de Cuisine <i>V GF</i>	5.50

SUNDAY ROASTS

Roast Sirloin of Sussex Beef	15.50
Yorkshire pudding, served medium rare	
Slow Roast Belly of Pork	15.00
with cider & thyme, apple sauce, crackling	
Weekly Guest Roast	15.50
ask a member of the team for this weeks option	
Vegetarian Roast	13.50
ask a member of the team for this weeks option	

Fresh Atlantic Lobster

Grilled with garlic butter	45.00
served with Skin on Fries, baby leaf salad <i>*subject to availability*</i> <i>*Pre-order advised*</i>	

MAIN COURSES

Corn Fed Chicken Supreme	16.00
asparagus, truffled roasted purple potatoes, mushrooms & Madeira sauce	
Pan Fried Speyside Salmon	17.00
panéed oysters, crushed new potatoes, samphire, dill cream sauce,	
Risotto of Charred Asparagus	14.00
wild garlic and walnut pesto, tenderstems <i>V GF</i>	
WHB Burger	15.00
smoked Mayfield Swiss, maple cured bacon, burger sauce, hand cut chips	
Fresh South Coast Cod Fillet	14.00
local ale batter, hand cut chips, creamy cider peas <i>V</i> <i>GF available</i>	

SIDES

Hand Cut Chips	4.00
Sweet Potato Fries	4.00
Skin on Fries	4.00
Beer Battered Onion Rings	3.50
Creamed Spinach	4.50
Charred Asparagus	4.50
Spring Greens	4.00
Caesar Salad	3.50

STEAKS

T-Bone 450g.....	40.00
Fillet 225g.....	27.50
Rib-eye 350g.....	28.50
Picanha 285g.....	22.50
Bavette 285g.....	23.50
Côte de Boeuf 680g.....	60.00
dry aged to perfection in house served with Béarnaise sauce & a carafe of Malbec compliments of the kitchen	
Chateaubriand 570g.....	70.00
served with Bordelaise sauce & a carafe of Merlot compliments of the kitchen	

All steaks served with your choice of hand cut chips, dauphinoise potatoes or buttered new potatoes, charred Portobello mushroom, balsamic roasted cherry vine tomatoes & a baby leaf salad.

with...	3.00
Béarnaise	
Bordelaise	
Bourbon peppercorn sauce	
Port & Stilton sauce	
Garlic butter with herb mop	