



# The Tap Menu



## To Nibble

---

*Selection of house marinated olives*  
£3.50

*Crispy chicken sliders*  
roasted garlic mayonnaise and jalapeno in a brioche bap  
£5.00

## Starters

---

*Smoked mackerel rilette*  
Gherkin relish  
Sour dough croute  
£6.80

*Homemade chicken liver parfait*  
Ginger, rhubarb and apricot chutney, toasted brioche  
£6.50

*Soup of the day*  
£6.50

## Sandwiches

---

*Honey glazed gammon and English mustard*  
£6.50

*Bacon and brie*  
*Toasted with a caramelised onion chutney*  
£6.50

*Fish finger*  
*With ketchup £6.50*

*(All sandwiches are served on malted bloomer)*

## Mains

---

*Coq au vin*  
Chicken thighs in a rich red wine sauce, crisp bacon, mushrooms and baby onions, creamed potatoes and roasted root vegetables  
£14.00

*Local fish and chips*  
Peas, tartare sauce  
£14.00

*Lancashire hot pot*  
Braised red cabbage, honey roasted root vegetables  
£15.80

*Grilled sausage*  
Norfolk bubble and squeak, braised red cabbage, caramelised onion sauce  
£11.50

*Bubble and squeak*  
Sautéed wild mushrooms, spinach, fried egg  
£10.50

*Norfolk 8oz prime steak burger*  
Toasted brioche bap, tomato chutney, crisp lettuce, roasted garlic mayonnaise, triple cooked chips  
£12.50

Add caramelised onions and brie £1.50  
Add cheddar cheese and bacon £1.50  
Add blue cheese and jalapeno £1.50

*Braised steak and red wine pie*  
Topped with puff pastry, buttered new potatoes and seasonal vegetables  
£14.80

## Sides

*Honey roasted Carrots*  
*Leek gratin*  
*Honey roasted Parsnips*  
*Buttered Savoy cabbage*  
*Triple cooked chips*

*All sides £2.95*



# The Tap Menu



## Puddings

### *Sticky date and toffee pudding*

Bramley apple puree, honey and stem ginger ice cream  
£6.30

### *Vanilla panna cotta*

Prosecco jelly, seasonal berries, passion fruit coulis  
£6.50

### *Pear apple and blackberry crumble*

Custard or vanilla ice cream  
£6.50

### *Dark chocolate brownie*

Salted caramel ice cream and malted foam  
£6.50

### *Award winning Locally sourced Ice cream*

Royal bourbon vanilla  
Dark Belgian chocolate  
Stem ginger and honeycomb  
Salted caramel  
£2.75 per scoop

*Did you know we can cater for all types of family events, weddings and special occasions, ask at the bar for further details or in the main hotel, mention that you are Tap customer and you will be automatically be eligible for a 5% discount.*

*Locals evening every Monday night from 6pm. Come down and enjoy a selected main course and a selected drink all for £12.95*

*Have a local product you love. Please tell the Tap team as we are always interested in increasing our relations within the local area.*

## *Cheese board*

Selection of 3 local cheeses from around Sussex, served with biscuits, grapes and quince jelly  
**£9.00**

### *Brighton blue*

This cheese has a slightly open semi soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue/green veins in the cheese deepen as the cheese matures and the taste of the blue becomes stronger

### *Old Sussex*

A farmhouse “cheddar-type” made from cows’ milk to a traditional recipe. The texture is more open than cheddar with a full body and a plenty of flavour. Matured for six to eight months

### *Golden cross*

A soft cheese made from goats milk. The recipe of the cheese is based on French Sainte-Maure. When young the cheese is firm and slightly grainy, but with age it softens, and the texture becomes very soft, like ice cream.

## *Tea and Coffee*

Espresso  
**£2.25**  
Double espresso  
**£2.75**  
Cappuccino  
**£2.80**  
Americano  
**£2.25**  
Latte  
**£2.80**  
Flat white  
**£2.80**  
Tea and herbal tea  
**£3.00**