



# BAR MENU

SERVED ON MONDAYS TO SATURDAYS

LUNCH: 12:00 – 15:00 DINNER: 17:30 – 20:30

## ALL-DAY INTROS

7.95

Soup of the day served with chargrilled focaccia & butter

Bread board, mixed olives, hummus & chargilled foaccia

## LUNCH EXCLUSIVE

Sharing mezze board with salami, cured ham, Sussex brie, olives, marinated artichokes, hummus & fruit chutney, locally smoked salmon & grilled pitta bread

25.00 (FOR 2 PEOPLE)

## SANDWICHES

12:00 – 15:00

With corn tortilla crisps on choice of white/brown bloomer

Coronation chicken 8.25

Egg & watercress mayonnaise 7.95

Fish finger & tartare sauce 8.25

Cheese & homemade chutney 7.95

Hummus & roasted red pepper 8.25

## LUNCH SPECIALS

Warm bao bun, barbecue shredded pork, coleslaw, chips & salad

9.95

Steak & red onion chutney, baguette, salad & chips

12.50

## MAINS

AVAILABLE LUNCH & DINNER

Homemade pie of the day served with mash potato, seasonal greens & gravy

15.25

Warm quiche of the day served with chips & mixed salad

14.95

Beef burger in a toasted brioche bun with tomato relish & chips

14.95 (+1.25 BACON OR CHEESE)

Beer battered fish & chips served with peas & tartare sauce

15.25

Rigatoni with wild mushrooms, tomato & chargrilled broccoli

14.95

## EXCLUSIVE DINNER MAIN

17:30 – 20:30

8oz Hanger steak, chips, flat mushroom, cherry tomatoes & choice of peppercorn or blue cheese sauce

19.95

## PLEASE ASK YOUR SERVER FOR OUR CHILDREN'S MENU

If you have an allergy or intolerance, please speak with a member of our team. It is important to be aware that whilst all due care is taken, there is a risk of allergen ingredients still being present in dishes as we operate a single kitchen where all allergens are used,

## SALADS

AVAILABLE LUNCH & DINNER

Coronation chicken, gem lettuce, apricots, sultanas & toasted almonds

13.95

Grilled goat's cheese, balsamic roasted Mediterranean vegetables, toasted pine nuts & basil oil

13.95

Grilled vegan cheese, balsamic roasted Mediterranean vegetables, toasted pine nuts & basil oil

13.95

## DESSERTS

AVAILABLE LUNCH & DINNER

Chocolate brownie, warm chocolate sauce & vanilla ice cream

8.25

Toffee & banana eton mess

8.25

Cheese & biscuits, grapes, celery & fig chutney

9.95

Selection of ice cream  
(Vanilla, chocolate, fruit burst, salted caramel, rum & raisin, mint choc chip)

1 Scoop 2.20

2 Scoops 4.20

3 Scoops 5.25