Lunch & Dinner Menu

12:00pm – 3:00pm & 6:00pm – 8.45pm

Chalk Hill Bakery bread basket G,N	4.95
Mediterranean olives	4.50

To Start

Sauteed tiger prawns, citrus chilli butter, focaccia Cr,D,G	10.95
Truffle and brie croquette, wild mushroom, watercress puree D,E,G	9.50
Club soup of the day served with Chalk Hill Bakery bread	7.95
Twice-baked Brighton blue cheese souffle, pear & pickled walnut salad D,E,G,Mu,N,Su	8.95

Main Course

Featherblade of beef Bourguignon, pomme puree, cavelo nero Ce,D,Su	20.50
Cider & apple braised pork belly, hispi cabbage, dauphinoise potato, star anise jus Ce,D,Su	19.95
Seared seabass fillet, crayfish and rocket mash, spinach, lobster bisque Ce,Cr,D,F	18.95
Pumpkin lasagne, tomato harissa sauce Ce,G,Su,Vegan	16.00

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream D,E,G	8.95
Warm biscoff chocolate brownie, vanilla ice cream D,E,G,So	8.50
Tiramisu dome, chocolate soil D,E,G,Su	8.95
Rhubarb and apple crumble, vanilla bean custard D,E,G	8.95
Selection of cheese from High Weald with crackers & onion chutney D,E,G,Su	13.50
3 scoops of ice cream or sorbet Vanilla bean, chocolate, strawberry, salted caramel or sorbet D,E,G,So	6.95

Sides

Cauliflower cheese D,G,Mu	5.95
French fries or chunky chips, with Cottesmore dipping sauce Ce,E,F,G,Mu,So,Su	5.50
Onion rings G	5.95
Buttered green vegetables D	5.95

Please ask your server for any dietary advice & options

Allergens: Ce = Celery Cr = Crustaceans D = Dairy E = Eggs F = Fish G = Gluten L = Lupin
Mu = Mustard Mo = Molluscs N = Nuts P = Peanuts Se = Sesame So = Soya Su = Sulfites