

Starter Course

Chef's Soup of Day £5.25

toasted ciabatta

Fresh Salmon & Haddock Fishcakes £6.75

Gherkin • caper mayonnaise

Grilled Chorizo Sausage £6.25

Patatas bravas • spicy tomato sauce

Deep Fried Korean Cauliflower £5.45

Raita • mixed leaves

(v) Goats Cheese Arancini Balls £5.75

Bed of basil pesto • rocket leaves • balsamic glaze

Crayfish Tail Salad £6.75

Marie rose sauce • lettuce • lemon wedge • toasted ciabatta

Main Course

Sourced locally, all our beef is carefully selected for prime cuts and flavour

7oz Fillet £23.95

Chargrilled Rib Eye Steak £20.95

10oz Rump £14.95

Served with real chips, ½ grilled tomato, grilled mushrooms, onion rings, salad garnish & peppercorn sauce.

(Wednesday is steak day! All the above ½ price – all day – go on treat yourself)

Braised Beef Cheeks £14.95

Horseradish mash • tenderstem broccoli • braising juices

House Honey Glazed Baked Ham £10.95

Free range hen's eggs • chips • mixed dressed salad

Pork & Leek Sausages £11.95

Creamy mash • caramelised onion gravy • seasonal vegetables



Roasted Pork Tenderloin £13.95

Potato rosti • buttered cabbage • wholegrain mustard sauce

Classic Country Chicken £11.95

Topped with BBQ sauce • charmer cheese • smoked back bacon • chips • dressed leaves

Chicken, Leek & Bacon Pie £11.95

Creamy mash • red wine gravy • seasonal vegetables



Coriander & Ginger Salmon £12.95

Crispy spinach • sautéed potatoes • crushed parsnip • light curry veloute

Grilled Fillet of Sea Bass £14.95

Buttered new potatoes • wilted spinach • lemon & herb oil

Deep Fried Golden Breaded Scampi £11.95

caper & gherkin mayo • chips • caesar dressed salad • lemon wedge



(v) Heritage Mixed Beetroot Bourguignon £10.95

Puy lentils • grain mustard mash • tender stem broccoli

(v) Roasted Root Vegetable, Chestnut & Goats Cheese Nut Roast £10.95

Sautéed potatoes • cherry tomatoes • basil pesto • parsnip crisps

The Burger Menu

100% pure beef burgers, lovingly handmade and slightly seasoned. No additives, no preservatives. All the below are served on toasted floured buns, chips, slaw & caesar dressed salad. No bun intended – just tell your server.

	<i>Plain</i> £9.95	<i>Cheese</i> £10.65	<i>Cheese & Bacon</i> £11.45
House	<i>cheese, bacon, onion rings & BBQ sauce</i> £12.45		
Hellfire	<i>scotch bonnet jam, jalapenos, melted cheddar</i> £11.55		
BLT	<i>bacon, lettuce, tomato, mayonnaise</i> £11.75		
Billy	<i>goats cheese, basil pesto, balsamic</i> £11.65		
Surf	<i>scampi, lettuce, caper & gherkin mayo</i> £12.25		
Tuna Melt	<i>tuna mayo, red onion, melted cheddar</i> £11.25		
French	<i>caramelised onion, melted brie</i> £11.25		
Funguy	<i>creamy mushrooms, barkham blue cheese</i> £11.95		
Cheese Feast	<i>Sussex charmer, Barkham blue, Floyd. A true cheese lover's burger!</i> £12.25		
Caesar	<i>chicken breast, lettuce, parmesan & Caesar dressing</i> £11.95		
Nutty (v)	<i>goats cheese nut roast, basil pesto</i> £10.95		
Carnivore	<i>24oz, triple stacked ultimate burger. Topped with 3 cheeses, onion rings, bbq</i> £21.95		

Warmed Toasted Ciabatta or Jacket Potato caesar dressed salad • coleslaw All £6.75

Cumberland & Caramelised Onion	Bacon, Lettuce & Tomato	Chicken, Mayo, Bacon
Charmer Cheddar & Onion Chutney	Honey Glazed Ham & English Mustard	Tuna & Red Onion
Hot Roast Beef, Rocket & Horseradish	Fish Fingers & Tartare	

Bar Snacks

Beer Battered Onion Rings £3.95 • Chips £3.25 • Korean Style Chicken Wings £4.95 • Sweet Potato Fries £3.95
• Whitebait & Tartare £4.95 • Sausage With Honey Mustard Dressing £3.75 • Black Pudding Fritters £3.45

Children Menu All £5.95

Below are a few recommended dishes for the younger ones, however we are happy to reduce the size of any of dishes on this menu for you. Please just ask your server.

Sausage, Mash & Vegetables	Fish Fingers, Chips & Peas	Ham, Egg & Chips
Penne Pasta & Fresh Tomato Sauce	Scampi, Chips & Salad Garnish	

Included – Scoop of any flavour ice cream.

The Great Traditional Sunday Roast

Adult £13.95 Child £6.95 ~ Served from 12–8pm or when they run out!

Hereford Roast Beef – horseradish • **Sussex Lamb** – mint sauce

All served with – Dripping roast potatoes, seasonal vegetables, Yorkshire pudding, roasted pan gravy

Looking to hold a party or gathering. We have a number of great venues for private hire.

All occasions catered for. Simply call Marc on 07834 165044 for an informal chat in the first instance.

Food Allergies and Intolerances: Before you order food and drinks please speak to your member of staff if you want to know about, or change any ingredients. All prices include VAT at the current rate. Service is not included.

Free Wi-Fi password – just ask a member of staff for the code.

Please ask your server for a sweet menu... you deserve it!