



SET FUNCTION MENU

1 COURSE: £15.95

2 COURSES: £21.95

3 COURSES: £27.95

(The 10 oz Ribeye Steak carries a £8 supplement)

STARTERS

Home Made Soup of the Day (v)

Fresh Bread and English Butter (d, w)

Freshly Steamed Fowey Mussels

Spring Onion Garlic Cream Sauce with Fresh Bread and English Butter (d, w, mo, su)

Salt and Pepper Crispy Squid

Home Made Aioli, Lemon and Crispy Kale (mo, w, e, d)

Roasted Squash, Caramelised Red Onion and Feta Cheese Tartlet (v)

Served with Garden Salad and Red Pepper Dressing (w, e, d)

Chicken Liver Paté

Winter Spiced Apple Chutney, Pickled Cornichons and Charred Granary Toast (w, su, e)

Tempura Battered Tiger Prawns

Aioli, Crispy Kale and Sweet Chilli Dip (cr, e, w)

Slow Braised Pig Cheek

Crushed Winter Vegetables, Apple Ketchup and Crispy Kale (su, d, c)



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MAINS

Pot Roasted Chicken Leg and Anchovy Stew

Served with Herb Dumpling and Seasonal Greens (w, f, d, c)

Pan Roasted Pork Belly

Rosti Potato, Seasonal Greens, Spiced Butternut Squash Pureé and Thyme Jus (d, su)

Pan Fried Sea Bass Fillet

Potatoes Bravas, Zesty Spring Greens and Preserved Lemon Oil (f)

6oz Beef Burger

Crispy Bacon, Mature Cheddar Cheese and Mixed Leaves (w, d, e, mu, ss)

Beer Battered Cod

Chunky Chips, Garden Peas and Home Made Tartare Sauce (w, f, e, d)

10 oz Ribeye Steak

Triple Cooked Chips, Roasted Field Mushroom, Baby Vine Tomatoes and Peppercorn Sauce (s, d)

Ratatouille (v)

Home Made Potato Gnocchi, Charred Vegetables, Rocket and Parmesan (d)

Roasted Squash and Spiced Quinoa Salad

Sundried Tomatoes and Goats Curd with a Lime and Miso Dressing (d)



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TO FINISH

Chocolate and Salted Peanut Butter Tart

Shortbread Crumb and Caramel and Pecan Ice Cream (d, w, p, n)

Sticky Toffee Pudding

Sticky Toffee Sauce and Honeycomb Ice Cream (w, n, e, d)

Raspberry Panna Cotta

Home Made Grape and Pumpkin Seed Granola and Sussex Honey (d, w, n)

Lemon Tart

Champagne Poached Strawberries (w, d, n)

Selection of Local Cheeses

Quince Jelly, Grapes, Celery, Apple and Biscuits (w, d, c)

Jude's Ice Creams

Vanilla, Chocolate, Mint Chocolate, Strawberries and Cream, Caramel and Pecan, Honeycomb (d)

Sorbet

Lemon, Mango, Green Apple

Legend:

V - Vegetarian | C - Celery | D - Dairy | W - Wheat | Cr - Crustaceans | E - Eggs | F - Fish | L - Lupin
SS - Sesame Seeds | Mo - Molluscs | Mu - Mustard | N - Nuts | P - Peanuts | S - Soya | Su - Sulphites

All our food is cooked from fresh, so please allow time for your food to be cooked in the proper manner during busy times. Nuts, fish and other products that could produce an allergic reaction are used in our kitchen – a full list of food allergens can be supplied upon request. We cannot guarantee that our fish does not contain bones and accept no liability. Children are welcome but must remain seated and under parents supervision at all times. Our menu may be subject to changes.