

Muddy boots & falling leaves

We source, prepare, cook and pour almost entirely from local food and drink producers. Brewers, butchers, farmers, vineyards and fishermen.



Sunday roast



A GREAT WAY TO INDULGE WITH FRIENDS AND FAMILY ON SUNDAY AFTERNOONS, BUT THEY ARE THAT MUCH BETTER WHEN THEY ARE SHARED! ALL SERVED WITH GARLIC & THYME ROASTED POTATOES, SEASONAL GREENS, ROASTED CARROTS & PARSNIPS, YORKSHIRE PUDDING AND GRAVY



VEGETARIAN ROAST £15

ROASTED PORK LOIN & APPLE SAUCE £20 (GF)*

ROAST SUSSEX STEER SIRLOIN £20 (GF)*

WHOLE CHICKEN TO SHARE £40 (GF)*



Smaller Plates



HARISSA SPICED AUBERGINE baked in our wood-fired oven with our vibrant and nutty, watercress, pine nuts pesto £8.50 (GF)*

CRISPY CHILI SQUID globe spicy vinegar £9

SMOKED MACKEREL CRUMPET with crème fraise, apple & dill £10

WOOD OVEN ROASTED HERITAGE TOMATOES with Burrata & watercress pesto dressing £10 (GF)*

GAMBAS PILPIL PRAWNS Garlic, Chili & parsley butter with a wedge of focaccia £12 (GF)*

WHOLE BAKED CAMEMBERT rosemary, garlic, toasted ciabatta, marmalade £16 (GF)*



Larger Plates



LENTIL DAHL spiced with chili, mustard seeds, cumin, ginger with seasonal greens £15 (GF)*



WILD MUSHROOM RISOTTO With crispy sage & toasted pine nuts £16 (GF)*

SUSSEX STEER BEEF BURGER Smokey Applewood cheese, lollo rosso lettuce, tomato & chili ketchup, red onion, gherkin & triple cooked chunky chips £16 (GF)*

DAILY SOUTH COAST CATCH new potatoes, green beans, cherry tomatoes, lemon butter £20 (GF)*

SUSSEX STEER STEAKS from Langrish Farm 10oz Rump £26 OR 10oz Rib-eye £32 (GF)*
triple cooked Chunky chips, garlic & thyme flat mushroom, cherry tomatoes with peppercorn or stilton



Just a little more



Garlic Mushrooms / Greengrocer salad / Chunky chips / Garlic flatbread / Buttered corn on the cob / Onion rings / green beans with garlic, toasted almonds / Sweet potato fries £5. Halloumi fries £6.75



GLUTEN FREE AVAILABLE



VEGAN ALTERNATIVE


IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS. WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US

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Something Sweet

ICED CREAMS & SORBETS Vanilla, Salted Caramel, Cookies & Cream,

Mango sorbet, raspberry sorbet 3 scoops £6  

CHOCOLATE BROWNIE & ice cream £8.50 

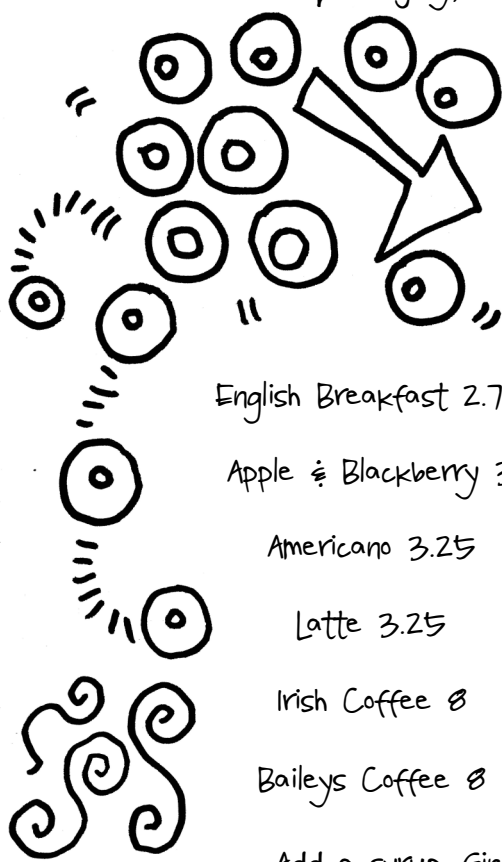
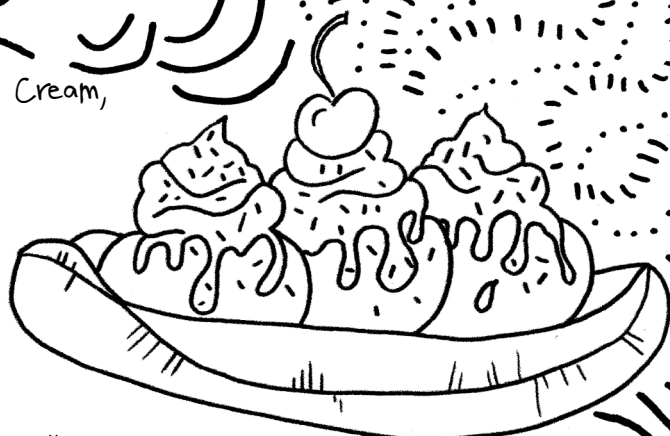
MANDARIN ORANGE TARTLET with mango sorbet £8.50

OAT & NUT CRUMBLE with custard £8.50  

GLOBES BANOFFEE PIE biscuit base, toffee sauce, banana, chantilly £8.50

BANANA SPLIT banana with vanilla, chocolate & banana ice cream £8.50 

ARTISAN CHEESE BOARD quince jelly, crackers, celery & frozen grapes £14



From the cup

English Breakfast 2.75

Apple & Blackberry 3

Americano 3.25

Latte 3.25

Irish Coffee 8

Baileys Coffee 8

Earl Grey 2.75

Peppermint 3

Cappuccino 3.25

Espresso single 2.5

Tia Maria Coffee 8

Hot chocolate 3.50

Lemon & Ginger 3

Decaf English 3

Flat white 3.25

Espresso double 3.25

Brandy Coffee 8

Mocha 4

Add a syrup...Gingerbread, Caramel, Vanilla, Cinnamon or Chocolate Mint 60p

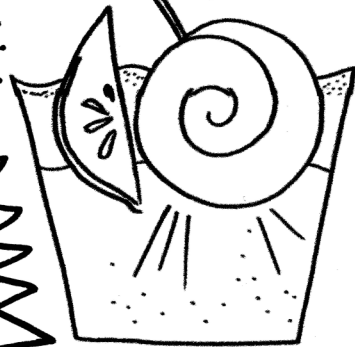
COCKTAILS

LEMON SHERBET SOUR

BLACKBERRY BRAMBLE

BLUEBERRY + THYME MARGARITA

JAPANESE SLIPPER



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