

Muddy boots & falling leaves

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



Daily Dings



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

CHORIZO & PARMESAN CROQUETTES with garlic mayonnaise £10



SRIRACHA CAULIFLOWER FLATBREAD peanut sauce & pomegranate £10

WOOD FIRED CONFIT DUCK LEG garlic, rosemary & onion stock potatoes & seasonal greens £22 (GF)*

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



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



BUTTERNUT SQUASH ARANCINI Sriracha mayo £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

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

ROMNEY MARSH LAMB RUMP HASH crushed rosemary & thyme roasted new potatoes, with a infused creme fraiche consisting of capers, spring onion and mint £25 (GF)*

PIG RIBS TO SHARE slow roasted ribs, whiskey glazed bbq sauce, hot & spicy potato with peas & chili. Buttered corn on the cob. All chased down with our very own jack Daniels whiskey sour £50 (GF)*



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 

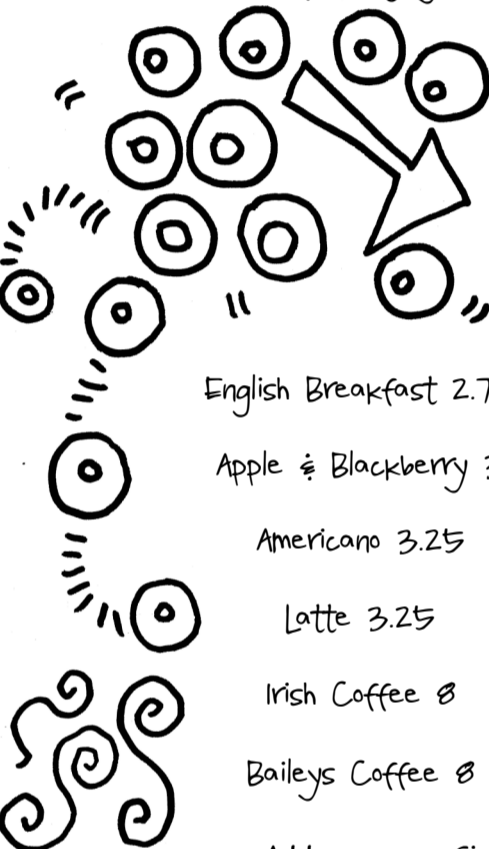
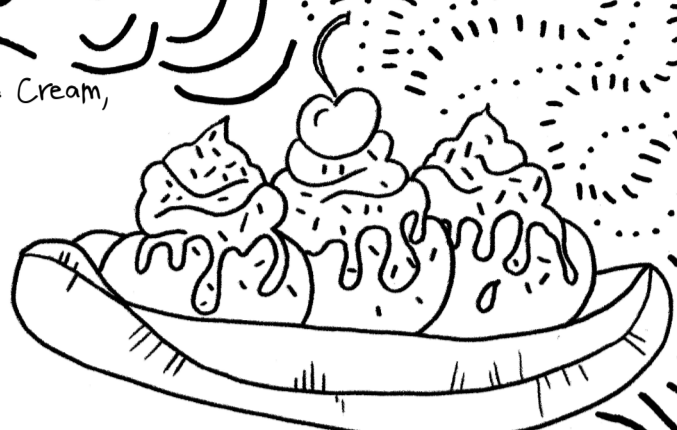
STICKY TOFFEE PUDDING with ice cream £8.50 

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

Decafe 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

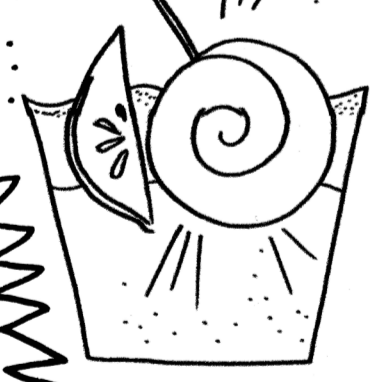
COCKTAILS

LEMON SHERBET SOUR

BLACKBERRY BRAMBLE

BLUEBERRY + THYME MARGARITA

JAPANESE SLIPPER



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