

breakfast

Eggs Florentine; 2 poached eggs, spinach, muffin, hollandaise	6.00
Eggs Benedict; 2 poached eggs, bacon, spinach, muffin, hollandaise	7.00
Eggs Royale; 2 poached eggs, smoked salmon, spinach, muffin, hollandaise	7.50
Bacon, fried eggs, bubble & squeak cake	7.50
Pancakes, blueberries, golden syrup	6.00

English grill; sausages, bacon, mushrooms, tomato, scrambled eggs, toast	8.50
Garden breakfast; baked avocado, mushrooms, tomato, scrambled eggs, baked beans	8.50
Bacon or sausage butty	4.25
Toast, marmite, marmalade, jam or honey	2.80
Avocado & poached egg on toast	7.50

Yoghurt, fruit compote, muesli	5.00
Scrambled eggs on toast	6.50
with bacon	7.50
with smoked salmon	8.50
Poached Peterhead kippers, poached egg	7.50
Freshly squeezed orange juice	4.00
Bloody Mary	8.00

sandwiches & flatbreads

Steak, onion, rocket & horseradish folded flatbread	8.00
Chicken fajita folded flatbread	8.00

Chargrilled vegetable, mozzarella & basil pesto folded flatbread	7.00
Sweet chilli prawn & rocket folded flatbread	8.00

Fish finger sandwich, pea puree & rough cut tartar	8.00
Smoked salmon & rocket sandwich	6.00

sharing

Fritto Misto; battered fish, prawns & vegetable pieces, rough cut tartar	14.00
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Shellfish collection; lobster, oysters, crab, mussels, scallops, tiger prawns, clams	65.00
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Seafood platter; Smoked salmon, smoked trout, smoked mackerel mousse, dressed crab	18.00
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starters & small plates

Whole baked Camembert, onion chutney, toast	9.00
Smoked salmon, smoked haddock & horseradish fishcake, poached egg	8.00

Lobster bisque	7.00
Confit duck leg, pickled red cabbage, jus	8.00

Ham hock terrine, toast, chutney	7.00
Oven roasted heritige carrots, chive butter, lime & black pepper mayonnaise	8.00

shellfish

Cornish wild mussels; marinieres style	8.00 / 15.00
Whole tiger prawns, chilli, garlic, lemon	9.00 / 16.00
Oysters; classic on ice with mignonette or rockerfeller	each 2.50 six for 11.00 twelve for 20.00

Half or whole grilled lobster, garlic butter, string fries	19.00 / 36.00
Pan seared scallops, butter nut squash puree	9.00 / 16.00

Tempura prawns, chilli jam (8)	8.00
Dressed crab, string fries, salad garnish	14.00

risotto & pasta

Shellfish risotto, lobster reduction	9.00 / 16.00
add half lobster	15.00
Beetroot, goat cheese & pinenut risotto, basil pesto	7.50 / 13.00

Cherry tomato, rocket & basil fettuccine	6.50 / 11.00
Crab, spring onion, chilli & corriander fettuccine	8.00 / 14.00

Smoked haddock & dill fettuccine	8.00 / 14.00
Chicken & bacon carbonara fettuccine	8.00 / 14.00

main plates

283g Ribeye steak, triple cooked hand cut chips, slow roasted tomato, watercress	23.00
add peppercorn sauce 2.50 add bearnaise sauce 2.50	
add half lobster	15.00

Handpacked, homemade beef burger, brioche bun, rocket, tomato, mayonnaise, skin on string fries	13.00
add Sussex Mayfield cheese 1.25 add bacon 1.25	
add a burger	6.00

Fish pie, goat cheese mash, spinach, tiger prawn	16.00
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Beer battered fish, triple cooked hand cut chips, pea puree, rough cut tartar	14.00
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Panfried wild halibut supreme, chilli & ginger butter, wasabi mash	19.00
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Oven roasted 4 -bone rack of lamb, heritige carrots, briased lamb shoulder croquettes, jus	24.00
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sides

Hand cut triple cooked chips	
Skin on string fries	
House Salad	
Rocket & parmesan salad	
Wilted spinach	
Chargrilled vegetables	
Cauliflower cheese	
	all at 3.50
Round of beers for the kitchen	13.20

Sundays we serve a traditional roast lunch.

Check out details of our daily specials and menu additions

Please let us know if you have any allergies, intolerances or require information on ingredients used in our dishes

