

**SNACKS**

Gordal olives	£5
Buttermilk Fried chicken, Sriracha sauce	£7
Torched Padron peppers, BBQ sauce	£6.5

**STARTERS**

Apple glazed pork shoulder, Sussex sweetcorn, salsa	£12.5
Rabbit & chicken roulade, dressed crab, raisin puree	£14.5
Roast and pickled beetroot, caramelised figs, red onion	£12
BBQ lamb neck, pickled turnip, Korean sauce	£14
Cured mackerel, gooseberry chutney, nasturtium	£13

**MAINS**

Kale crusted plaice, shrimp & potato, kale ragout, mussel sauce	£28
BBQ Mushroom, runner beans, mushroom puree	£22
Sirloin steak, Guinness braised onion & braised beef, fries	£38
Roast duck breast, black pudding, ragu, blackberry, bone sauce, taco	£29
Guinea fowl, morels, baby leeks, Tunworth sauce	£28

*Our kitchen and front of house team members are always here to assist with any allergen question you may have, please just inform the team member who is looking after you. Due to the size of our kitchen we cannot guarantee that our products are free from nuts. A discretionary service charge of 12.5% will be added to your bill.*



**SIDES**

HM garden tomato's, red onions	£5
Seasonal greens, chilli & garlic dressing	£5.5
Parmesan fries, truffle mayonnaise	£5.5
Sussex buttered cajun sweetcorn, bacon, spring onions	£5.5

**DESSERTS**

Chocolate fondant, raspberry, cream	£9
Treacle tart, blackberry	£9
Passion fruit curd, white chocolate aero, burnt butter sumac fudge	£9
Cheese & biscuits, beer chutney	£12

**APERITIF & AFTER DINNER COCKTAILS**

Apple & Amaretto sour	£10
Old Fashioned	£11
Negroni	£11
Vodka/Gin Martini (dirty or dry)	£12/£14
Espresso martini	£10.5

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