

Lunch Menu

Tuesday - Saturday 11.45am – 2.00pm

3 courses 17.95 2 courses 14.95 (main 12.95)

Homemade soup (v)

Fresh mussels

steamed with garlic and herbs and a little cream

Old Sussex cheese soufflé (v)

on a mixed herb salad

(available as main in a cheese sauce with sauté potatoes)

Pork rillettes

homemade pork pate with pickled dill cucumber toasted ciabatta

Stuffed mushroom (v)

with red onion relish, goats cheese on rocket salad

Mains

Vegetable lasagne (v)

spring vegetables cooked in a rich tomato sauce , glazed with cheese sauce, Garlic bread

Chicken Rigatoni

in a carbonara sauce with crispy bacon, broccoli florets

Fillet of Bream

roast asparagus,, egg noodles, lime and chilli dressing

Gammon Steak

pineapple and pepper salsa, grilled mushrooms and chips

English Fillet Steak (8.00 supplement)

roast oyster mushrooms, sautéed new potatoes, red wine and shallot sauce

Lamb Hot Pot

*braised lamb in a rich gravy topped with sliced potatoes
served with rosemary and garlic roasted courgettes and tomatoes*

Side orders 2.95

green salad, mixed salad, sauté potatoes, vegetables

garlic bread 3.60 olives 2.60

Desserts

Profiteroles

filled with coffee cream, warm chocolate sauce

Vanilla panacotta

spiced rhubarb compote

Eton mess

fresh raspberries, crushed meringue, whipped cream and white chocolate syrup

Cannot decide ! Why not try our Trio of the above desserts (4.00 supplement)

Homemade ice creams and sorbets

choose from today's selection

Cheese and biscuits (4.00 supplement)

a selection of British cheese

Coffees and infusions

Americano 1.60 Cafetiere 2.00 Latte 2.50 Cappuccino 2.10
Espresso 2.00 Double Espresso 2.60 mocha 3.50 hot chocolate 2.40
Hot chocolate marshmallows whipped cream and flake 3.10
Extra shot 60p Decaffeinated add 20p
Tea and infusions 1.90
Home made chocolates 1.00 per person