

Lunch & Dinner.

monday to friday - midday to 3pm, 6pm to 9pm,
saturday and sunday - midday to 9pm

Prosecco 125ml £7 | Charles Vercy Champagne 125ml £10 | Rathfinny Classic Cuvée 125ml £11

Flint Owl Sourdough & Abernethy Butter £3 | Antipasti Olive Mix £3 | Nuts £3

starters.

Soup of the Day *veg vo*

sourdough & butter
£7

Gravadlax

citrus cured salmon, verbena, cucumber,
vinagrette, black treacle bread
£8

Prawn & Crayfish Cocktail

marie rose sauce, iceberg lettuce,
sourdough bread
£8

English Asparagus *veg*

asparagus spears, organic leaf salad, lovage
mayonnaise, english radish, truffle
£8

Chorizo Cassoulet

mixed beans, charred sweetcorn aioli
sourdough toast
£8

Warm Golden Cross

Goat's Cheese *veg*
pickled mushrooms, walnut tahini yoghurt
£7

mains.

Halloumi Burger *veg*

brioche bun, tomato, cos lettuce,
beetroot frizzle, baba ghanoush,
sweet potato fries
£14

Artichoke & Courgette Risotto *vgn*

chargrilled artichoke confit,
toasted pumpkin seeds
Starter | £8
Main | £14

Spinach, Chickpea

& Aubergine Curry *vgn*
Mild fragrant curry, pilau rice,
chota naan, mango chutney, lime pickle
£15

Sausage & Mash

local pork sausages, creamy mash,
porter's ale & red onion gravy
£14

Bacon Cheese Burger

streaky bacon, cheddar cheese,
bacon & apple jam, french fries
£15

Chicken Caesar Salad

salad of fresh leaves,
free range chicken breast,
parmesan flakes, croutons, anchovies
£15

Fish & Chips

battered haddock, thick cut chips,
mushy peas, tartare sauce
£16

Lobster & Fries

Fresh Newhaven lobster,
french fries, apple & watercress salad,
hollandaise
Half | £23
Whole | £39

Grilled Whole Dover Sole

wilted spinach,
buttered jersey royals
£28

Confit Duck Leg

slow basted duck leg, Gruyere mash,
confit onion, pickled rhubarb
£17

Chateaubriand to Share

500g Bodiam Fillet,
choice of two potatoes,
green beans, bordelaise sauce
£60

Daily Specials

ask a member of the team or
see today's board for our fish and
market grill specials
£ Market Price

Side Dishes all £4

thick cut chips | skinny fries | sweet potato fries | baby potatoes | Gruyere mash | fondant potato | onion rings
green beans | wilted spinach | fennel baked carrots | green salad

veg - vegetarian *vgn* - vegan *vo* - vegan option

A discretionary service charge of 10% will be added to your bill.

All gratuities and service charges go to the staff. If for any reason you wish to remove this from your bill, just ask.

Please make staff aware of any dietary requirements and allergies. Weights are uncooked

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desserts.

Sticky Toffee Pudding *veg*
salted caramel ice cream,
caramel sauce
£7

Bitter Chocolate Cremeux *veg*
honey anglaise, raspberries
£8

Apple Crumble *veg*
vanilla custard
£8

Lemon & Lavender Posset
white chocolate soil
£7

Ice Creams & Sorbets *veg vo*
please ask for our selection
£6

Fruit Salad *vo*
greek yoghurt
£6

Tasting of English Cheese *veg*
quince paste, golden sultana
chutney, crackers
3 Cheese £7
5 Cheese £9

Coffee & Petit Fours £5.50

Coffee : americano | espresso | double espresso | flat white | latte | cappuccino | machiato

Twinings Tea : english breakfast (decaf available) | earl grey | redbush | lapsang souchong

Teapigs : darjeeling | chai | jasmine pearls | lemon & ginger | super fruit | mao feng green tea | peppermint
fresh mint tea from the garden when available

oat, almond and soya milks are available

Liquor Coffees £8.50;

Irish Jameson, French Grand Marnier, Calypso Tia Maria, Cafe Royale Courvoisier VS, Carribbean Havana Club 7

Port 50ml;

Taylors LBV £5, Grahams LBV £5, Fonseca 1997 £10, Taylors 2003 £14, Fonseca 1994 £20

Cognac 25ml;

Courvoisier VS £5.50, Janneau £5.50, Calvados £5.50, Courvoisier VS £6.50

Remy Martin VSOP £6.50, Remy Martin 1738 £6.50, Courvoisier XO £11

Dessert Wine 50ml;

Essensia Orange Muscat 2016 £6.50, Elysium Black Muscat 2016 £6.50, Tokaji 5 Puttonyos £8.50

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