

A U T U M N M E N U

Deans Place | Alfriston

Monday to Friday | 6pm to 9pm
Saturday & Sunday | Midday to 4pm & 6pm to 9pm

S N A C K S

Olives | £4 Nuts | £4 Local Sourdough, Butter & House Pickles | £4 Cornish Crab Rarebit | £11

S T A R T E R S

Soup of the Day | vg
Sourdough, Netherend Butter
£8

Mini Baked Camembert | v
Toasted Dippy Soldiers & Mulled Wine Spiced Onion Chutney
£11

Home Cured Salmon Gravavlax | gf
Gin Cured, Baby Dill served with Pickled Fennel & Pumpernickle
Bread
£10

Pork & Black Stick Scotch Egg
Piccalilli Sauce & Cornish Sea Salt, Basil Dressed Frisse Salad
£8

24 Hour Braised Ham Hock Terrine | df
Wholegrain Mustard, Brule Fig & Baked Bread
£11

M A I N S

Home Made Turkey & Ham Pie
Buttered Seasonal Vegetables, Mashed Potato & Gravy
£18

Wild Mushroom & Stilton Wellington | v
Maple Glazed Carrot, Parsley & Buttered Mash
Wild Mushroom Sauce
£16

Sausage & Mash | vgo
Local Pork Sausages, Bubble & Squeak, Vegetable Crisps
Caramelised Onion Gravy
£17

Home Made Salmon & Haddock Fish Cakes
Sautéed Spinach, Poached Egg & Dill Infused Hollandaise
£17

Fish & Chips | vgo
Beer Battered Haddock, Thick Cut Chips, Mushy Peas,
Tartare Sauce
£18

Home Made Brisket Burger
Parmesan Fries, BBQ Mayonnaise, Cheese, Pickled Red Onion,
Gherkin, Baby Gem, Beef Tomato,
£19

v - vegetarian | vg - vegan | gf - gluten free | vgo - dish can be made vegan

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.

P U D D I N G S

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

£9

Affogato | vgo

Vanilla Ice Cream with a double shot of Espresso Coffee

£6

Apple & Blackberry Crumble | vg

Orange & Vanilla Custard

£9

Chocolate & Marshmallow Brownie

White Chocolate Sauce, Caramel Ice Cream

£9

Tasting of English Cheese

Quince Paste, Golden Sultana Chutney, Crackers

Three Cheese | £9

Five Cheese | £12

Ice Creams & Sorbets | vgo

Vanilla, Chocolate, Strawberry, Salted Caramel

Lemon Sorbet, Mango Sorbet

£2.50 per scoop

T E A & C O F F E E

Tea

Twinings Tea | £3.50

English Breakfast | Decaffeinated English Breakfast

Earl Grey | Redbush | Lapsang Souchong

Teapigs | £3.50

Darjeeling | Chai | Jasmine Pearls

Lemon & Ginger | Super Fruit

Chamomile | Mao Feng Green Tea

Peppermint | Fresh Mint Tea

Coffee

Espresso £3 | Double Espresso £3.50 |

Machiato £3.50 | Black Americano £3.50

Flat White £4 | White Americano £4

Latte £4 | Cappuccino £4

Hot Chocolate | £3.50

Add whipped cream & marshmallows for 50p

A d d P e t i t s F o u r s | £ 4

Liqueur Coffees £9.5;

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

Port 50ml;

Taylors LBV £6.50, Grahams LBV £9, Taylors 1997 £20, Taylors 1994 £25

Cognac 25ml;

Courvoisier VS £6, Janneau £5.50, Calvados £5.50, Courvoisier VSOP £6.50

Remy Martin VS £6.50, Remy Martin 1738 £6.50, Hennessy XO £15

Dessert Wine 50ml;

Essensia Orange Muscat 2016 £6.50, Elysium Black Muscat 2016 £6.50, Tokaji 5 Puttonyos £9.50

v - vegetarian | vg - vegan | gf - gluten free | vgo - dish can be made vegan

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.