



LIGHT LOUNGE MENU

NIBBLES

- house seasonal bread board & mixed butters (gfia) 5.5
mixed marinated olives (pb/gfi) 4.5
salt & pepper padron peppers (pb/gfi) 4.8
roasted spiced nuts (pb/gfi) 4.5

SANDWICHES

a delicious range of open sandwiches from a carefully chosen sussex bread selection that we think perfectly suit the toppings. skinny fries on the side.

HERITAGE TOMATO, BASIL & BUFFALO MOZZARELLA 10

toasted white bloomer, pesto, mixed heritage tomatoes, buffalo mozzarella & basil oil (gfia/v/pba)

CHICKEN & ANCHOVY CAESAR 10

thick sliced Sussex Bloomer, warmed chicken breast slices, smoked streaky bacon, crispy prosciutto, marinated anchovies & grated parmesan (gfia)

SQUASH, WALNUT CRUMBLE & SOFT CHEESE 10

superb sussex pumpkin & turmeric sourdough, roasted heritage squash, vegan soft cheese, candied nuts & seeds, wholegrain mustard drizzle, crispy sage leaves (gfia/pb))

SMOKED SALMON & CRAYFISH 12

multi-seeded whole rye bread, crème fraiche, smoked salmon, pickled cucumber ribbons, crayfish, chilli oil (gfi)

BEEK BRISKET & CARAMELISED ONIONS 12

toasted herb focaccia, slow cooked beef brisket, caramelised onions, mustard mayonnaise, steak sauce & watercress (gfia)

MAINS

SUSSEX SHARING PLATTER 25

sussex cheese selection, Sussex charcuterie, quails scotch egg, pickled vegetables, onion marmalade, ticehurst apple sussex sourdough, chicken butter (gfia)

HERITAGE TOMATO & SUSSEX CHARMER PUFF PASTRY TART (v/pba) 15

nutbourne heritage tomato slices, caramelised red onion, grated sussex charmer, buttered new potatoes, peppery rocket salad

BUTTERMILK CHICKEN BREAST BURGER 19.5

marinated chicken breast, smoked crispy bacon, smoked cheddar, siracha slaw, challah bun, chunky chips, pickled dill & mustard dip, celeriac remoulade

pb - plant based
v - vegetarian
gfi - gluten free
ingredients

pba - plant base alternative
va - vegetarian alternative
gfia - gluten free ingredients
alternative



DESSERTS

MOCHA DELICE	8.5
<i>crispy praline base, chocolate cremeux, caramelised cob nuts & coffee meringue</i>	
TERRA SEASONAL CHEESECAKE	8.5
<i>layered seasonal cheesecake in a glass domed dish</i>	
VANILLA PANNA COTTA (gfi)	8.5
<i>ginger bread & fresh berries</i>	
SUSSEX APPLE TART (pba)	8.5
<i>shortcrust pastry base, Ticehurst apple compote, buttery oat crumble top, caramel drizzle, vanilla ice-cream</i>	
KENTISH RHUBARB POSSET (gfia)	8.5
<i>white chocolate shortbread</i>	
PINA COLADA PAVLOVA (gfi)	8.5
<i>coconut, henfield goldstone rum, crispy meringue & spiced pineapple</i>	
CHEF'S MINI DESSERT WITH COFFEE/TEA	7
<i>ask for today's mini dessert</i>	
SUSSEX CHEESEBOARD (gfia)	9
<i>sussex cheese selection, southdowns butter, artisan crackers, chutney & grapes</i>	

AFTER DINNER DRINKS

HOOGLY TEA

<i>English Breakfast / Decaf English Breakfast / Darjeeling Afternoon / Earl Grey / Vanilla Chai / Tiramisu / Chill Out Mint / Berrylicious / Classic Green / Rhubarb & Vanilla / White Apricot Blossom / Ginger Biscuit / Christmas Cake Tea</i>	3.5
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NESPRESSO COFFEE

<i>Americano / Double Espresso / Flat White / Cappuccino / Latte / Macchiato</i>	3.5
<i>alternate milks are available</i>	

BRANDY AND LIQUEURS

	25ml	50ml
<i>South Downs Brandy</i>	6.5	13
<i>Drambruic</i>	5.5	-
<i>Baileys Irish Cream</i>	-	7
<i>Harvey Bristol Cream</i>	-	5.5
<i>Port</i>	-	5.5
<i>Disaronno</i>	6.5	8.5
<i>Cointreau</i>	6	8.5
<i>Pedro Ximenez</i>	-	5.5

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