

OPEN FOR
BREAKFAST

from 8am weekdays

WEEKEND BRUNCH

9am - 4.30pm
Saturday & Sunday

FOR THE TABLE

- Warm Sourdough Bread 3.25

sea salted Lescure butter
- Mixed Olives 3.25

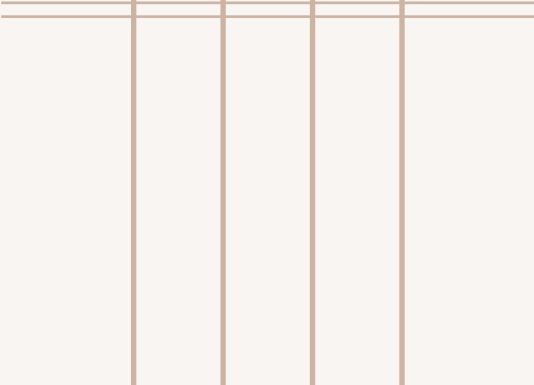
roasted fennel seed and orange zest
- Crispy Chicken Wings 4.75

smoked wings with Peri Peri sauce
and a blue cheese sauce
- Brisket Croquettes 4.75

horseradish, crème fraîche and
pickled red cabbage
- Jumbo Shrimp 8.95

succulent shrimp with American
cocktail sauce 1/2 dozen
- Truffle and Polenta Hush Puppies 3.95

crispy truffle polenta with Parmesan
cream cheese



APPETISERS

Chicken Liver Parfait

house pickles with toasted brioche

6.50

Highland Smoked Salmon

Fort William smoked salmon, dill
crème fraîche, capers and lemon

7.95

Pork, Apple and
Calvados Terrine

red onion marmalade and baguette

6.95

Beef Carpaccio

seared fillet, walnut and celery salsa,
garlic aioli and shaved Parmesan

9.25

Salt and Pepper Squid

crispy vermicelli noodles, house sesame
and lime dressing

7.25

Burrata

smoky tomato relish,
and walnut gremolata

7.95

Tuna Tartare

Yellowfin Tuna, chipotle, cucumber,
lime, spring onion with sourdough toast

8.95

Crunchy Chorizo Prawns

coated fried prawns and chorizo with
a mango chili mayo

7.50

ENTRÉES

Lemon Sole Meunière

South Coast Lemon Sole, capers,
lemon and brown butter sauce

18.25

Lamb Rump

Sussex Lamb, Provençale stuffed tomato,
pomme purée, veal and rosemary jus

16.95

Roasted Salmon Fillet

warm Puy lentils, baby spinach, creamy leeks
and mustard sauce

13.50

BBQ Platter

brisket, smoked St Louis ribs, Peri Peri
chicken wings, pickles and fries

21.95

Seabass Fillets

samphire, brown shrimps and
crab butter

17.50

King Prawn Linguine

courgette, capers, garlic, chili and rocket

13.95

Half Roast Chicken

herb marinated cornfed Normandy chicken,
garlic butter and fries

12.75

Mushroom Risotto

porcini mushroom, truffle butter
and lemon gremolata

11.95

LUNCH & EARLY EVENING MENU

Please ask your server

BURGERS

Shrimp Burger

lettuce, radish slaw, chili, tartare sauce and fries

11.95

Hamburger

smoky tomato relish, house burger sauce,
lettuce, gherkins and fries

11.95

Buttermilk Chicken Burger

spicy slaw, lettuce, chipotle mayo and fries

10.50

ADD

Monterey Jack cheese +1.00

crispy bacon +2.00

SALADS

Crispy Duck

crispy leg and smoked breast of duck,
endive and orange with a peanut dressing

12.50

Health Nut

quinoa, seeds, broccoli, chickpeas, fennel,
tomato salsa and guacamole

9.50

chargrilled chicken breast +2.50

Warm Chicken and Avocado Salad

chargrilled herb chicken, gem lettuce, green
beans, sliced avocado, garlic aioli, hazelnut
and a mustard vinaigrette

12.25

STEAKS

Served with a cheddar crumbed caramelised red onion, garlic butter and watercress

ALL OUR BEEF COMES FROM BLACK ANGUS HERDS. IT IS AGED FOR A MINIMUM OF 42 DAYS, CHARGRILLED ON OUR ROBATA GRILL AND BRUSHED WITH HERB BUTTER

Sirloin

*A popular cut, juicy and well-marbled.
Recommended medium to medium rare*

300g 21.95
400g 28.95

Fillet Steak

*Lean, exceptionally tender with a succulent taste.
Recommended medium rare to rare*

200g 22.95
300g 32.95

Dry-Aged Bone-In Rib Steak

*Mature, tender and rich in flavour.
Recommended medium to medium rare*

350g 28.25

Rib Eye

*An old classic, rich flavour and very tender.
Recommended medium to medium rare*

300g 19.95

Bavette

*Well marbled, thin texture and delicate flavour.
Recommended medium to rare*

250g 14.75

Veal Chop

*Wonderfully tender with a subtle taste.
Recommended medium*

225g 19.25

ADD SAUCES +1.95

Roquefort, Truffle Béarnaise, Peppercorn

SIDES

Homemade triple cooked fries..... 3.50
Shoestring fries..... 2.75
Extra fine green beans..... 3.75
Roasted mushrooms with 3.95
garlic butter
Garden salad 2.75

Pomme purée 3.75
Creamed spinach with 3.95
garlic and nutmeg
Tenderstem broccoli almondine 3.75
Heritage tomato salad..... 3.95
Truffled Mac and Cheese 4.25