

### **DECIDERS**

. Mixed Olives, Rosemary & Sundried Tomato Marinade, Oils, Breads £5.50 (V)

### STARTERS

- . Soup of the Day, Granary Bread £6.50 (V / GF-opt)
- . Black Pudding, Bramble Compote, Beetroot Pickled Carrot, Fried Quails Egg, Toasted Sour Dough £8.50
- . Gratin of Mussel Thermador £10.50
- . Goats Cheese Sorbet, Beetroot Carpaccio, Pickled onion, Walnuts, Homemade Rosemary Cracker £7.50 (V)
- . Cannelloni of Butternut Squash, Harissa Houmous, Fennel Marmalade, Herb Oil £7.00 (VE / GF)

# MAINS

- . Turkey Ballotine with Chorizo Stuffing, Mushroom Risotto, Pork Cloud £17.00 (GF)
- . Slow Cooked Pork Belly, Butter Bean, Prune & Mushroom Broth, Bacon Jam, Crackling £18.50 (GF)
- . Pan Fried Salmon, Boulangère Potatoes, Fennel, Dehydrated Black Olives & Sauce Vierge £18.50 (GF)
- . Mille Feuille of Ratatouille, Rosemary New Potatoes, Beetroot Puree, Walnut Pesto £16.50 (V)
- . Courgette & Lemon Pappardelle, Cherry Tomatoes, Basil & Pine Nuts £16.50 (VE)
- . 8oz Rib Eye Steak, Triple Cooked Chips, Ale Pickled Onion Rings, Béarnaise Butter, Homemade Ketchup, £24.50

### CRATE CLASSICS

- . Roast Cod Loin Wrapped in Parma Ham, Spring Onion Potato Cake, Sun-Dried Tomato, Caper & Leek Cream Sauce £16.50
- . Honey & Mustard Glazed Gammon Ham, Fried Duck Eggs, Triple Cooked Chips £12.00 (GF-opt)
- . 8oz Beef Burger, Sussex Charmer Cheddar, Goodwood Bap, Dill Pickle, Triple Cooked Chips £13.50
- . Beer Battered Catch of the Day, Triple Cooked Chips, Pea Purée, Tartare Sauce £15.50

## SIDES

. Selection Home Made Breads, Butter £3.00

beleetion frome wade breads, batter 25.00

. Loaded Hand-Cut Triple Cooked Chips £5.50

. Ale Pickled Onion Rings, Jus £4.00

. Hand-Cut Triple Cooked Chips £3.00

. Rosemary Sauté New Potatoes £4.00

. Side Salad £4.00

. Seasonal Vegetables £4.00