

DECIDERS

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

STARTERS

- . Chef's Soup of the Day, Bread £6.50 (V/GF-opt)
- . Rabbit & Pork Terrine, Chilled Sprout & Apple Purée, Prune & Plum Ketchup, Parsnip £8.50 (GF)
- . Mussel & Saffron Velouté, Black Olive Tapenade £10.50
- . Goats Cheese Sorbet, Beetroot Carpaccio, Pickled Onion, Walnuts, Homemade Rosemary Cracker £7.50 (V)
- . Wild Mushroom & Squash Gratin, Candied Super Seeds, Dark Chocolate £7.50 (VE / GF)

MAINS

- . Turkey Ballotine with Chorizo Stuffing, Wild Mushroom Risotto, Smoked Paprika Pork Cloud £17.00 (GF)
- . Venison & Wild Mushroom Pie, Cider Braised Sweetheart Cabbage, Jus de Roti £21.50
- . Pan Fried Stone Bass, Bubble & Squeak Cake, Mussel Velouté £18.50
- . Miso Glazed Pumpkin Tart Tatin, Barbecue Vegetables £15.50 (V)
- . Crushed Salt Baked Potato, Mushroom & Spinach, Sprout Purée, Almond Butter, Truffle Oil £16.50 (VE)
- . Hay Smoked 10oz Rump Steak, Triple Cooked Chips, Ale Pickled Onion Ring, Sauce Bavaroise £25.50

CRATE CLASSICS

- . Roast Hake 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 Haddock, Triple Cooked Chips, Pea Purée, Tartare Sauce £15.50

SIDES

. Selection Home Made Breads, Butter £3.00

. Rosemary Sauté New Potatoes £4.00

. Hand-Cut Triple Cooked Chips £3.00

. Side Salad £4.00

. Loaded Hand- Cut Triple Cooked Chips £5.50

. Seasonal Vegetables £4.00

. Ale Pickled Onion Rings, Jus £4.00

All Dishes Subject to Availability
Please ask for any further allergy information (V) Vegetarian, (VE) Vegan, (GF-opt) Gluten Free option