



STARTERS

For The Table

Selections of Warm Breads

Oils, butter & mixed olives | 10.00

Cured Meat Platter

Mixed pickles & toasted focaccia | 15.00

Garlic & Honey Baked Camembert

Red onion chutney & sourdough | 16.50

Selection of Hummus

Crispy spiced chickpeas, crudities & pitta bread | 8.00

Crispy Confit Duck (GFA)  
Crispy duck, chilli, radish, spring onion,  
hoi sin dressing | 13.50

Chilli & Garlic Prawns (GFA)  
Chilli & lime butter, toasted sourdough | 14.00

Maple & Balsamic Glazed Scallops (GF)  
Pomegranate & pea shoot salad | 19.50

Ham Hock Terrine (GFA)  
Celeriac remoulade, crostini, black garlic  
puree | 12.00

Chalkdown Farm Dressed Beef Tartare (GFA)  
Burnt onion puree, marrow fat crumb, crispy  
anchovies, quails egg & homemade crumpet | 15.00

Warm Beets & Goats Cheese Salad (GF)  
Pickled red onions and pine nut praline | 12.00

Crab & Leek Tart  
Poached egg & rocket salad | 12.00

Burrata, Three Tomato Salad (GF)  
Confit, sun blushed & fresh tomato salad, basil oil  
| 12.00

COCKTAILS

Kir Royal | 14.00  
English sparkling wine mixed with Crème de Cassis

Negroni | 14.00  
Gin, Campari & vermouth

Margarita | 14.00  
Tequilla, Cointreau & lime juice

Full cocktail list on reverse

MAINS

Pan Fried Calves Liver (GF)  
Crispy bacon, colcannon mash, onion gravy | 25.00

Chalkdown Farm Fillet of Beef Medallions (GF)  
Dauphinoise potatoes, tender stem broccoli, cherry  
vine tomatoes, peppercorn sauce | 35.00

Rich Red Wine Braised Chicken Breast (GF)  
Tomato, mushroom, bacon sauce, thyme infused  
mash, spring greens | 24.00

Three Bean Chilli (GF)  
Rice, Pico de Gallo & sour cream | 20.00

Seared Fillet of Seabass (GF)  
Potato, vegetable & caper cake, samphire, chilli &  
lime butter | 26.00

Venison & Oxtail Tomato Ragu Pappardelle  
Garlic bread | 22.00

Ramen Noodle Bowl  
Noodles, carrot, tender stem broccoli, pak choi,  
radish, chilli & miso broth | 20.00  
Add - Tofu (GF) | 5.00 or King Prawns (GF) | 7.00

Hand Crafted Pie  
Thyme infused mash, garden vegetables, chef's red  
wine gravy | 21.00

SALADS

Warm Beets & Goats Cheese Salad (GF)  
Pickled red onions and pine nut praline | 21.00

Buddha Superfood Salad (GF)  
Quinoa, beets, chickpeas, eastern slaw, spinach,  
olives, toasted seeds | 20.00  
Add -Tofu (GF) 5.00 or King Prawns (GF) | 7.00

Hot Smoked Salmon Nicoise (GF)  
New Potatoes, green beans, tomatoes, anchovies,  
olives & egg 24.00

Aromatic Duck Salad (GF)  
Crispy duck, chilli, radish, spring onion, hoi sin  
dressing | 24.00

Signature Double Cheeseburger (GFA)  
2\*4oz beef burgers, bacon jam, cheddar, lettuce,  
tomato, gherkin, relish in a brioche bun & frites  
| 18.00

Battered South Coast Cod (GF)  
Pea puree, chip shop curry sauce, tartar sauce &  
hand cut chips | 18.50

Plant Based Burger  
Big Kahuna brioche bun, 'mayo', lettuce, tomato,  
eastern slaw, frites & salsa | 18.00

BBQ Baby Back Ribs (GF)  
Slow cooked rack of ribs, BBQ sauce, house salad &  
fries Half | 22.00 Full | 28.00

SIDES

Wilted Greens | 4.50 (GF)  
Dauphinoise Poatoes | 5.50 (GF)

Creamed Garlic Spinach | 5.00 (GF)  
Hand Cut Chubby Chips | 5.50 (GF)

Garden Salad 5.00 (GF)  
Skinny Fries 5.50 (GF)

Tender Stem Broccoli Toasted Almonds (GF) | 5.00  
Minted New Potatoes (GF) | 5.00

Allergies & Intolerances: Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.  
Meat & fish dishes may contain small bones.  
A discretionary service charge 12.5% is added to tables of 8 or more.



## White Wines

125ml | 175ml | 250ml | Bottle

Wide River Chenin Blanc - South Africa **6.00 | 7.45 | 10.30 | 28.00**  
*Light, with lovely ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance. A beautifully finished, clean off-dry Chenin Blanc*

.Chants du Closeau Vermentino - France **31.00**  
*Subtle grapefruit and green apple aromas combined to floral notes best describe this savoury and refreshing dry white.*

Los Coches Viognier – Chile **6.40 | 8.30 | 11.45 | 32.00**  
*Soft, pale straw in colour this wine has an intensely floral nose with hints of ripe peach. Full and rounded on the palate ending with a long honey like finish.*

La Di Motte Pinot Grigio - Italy **6.8 | 8.5 | 11.45 | 33.5**  
*Very well made Vin De Pays, soft tannins with a dry finish and full juicy fruit flavour. An easy drinking red.*

Les Moules Picpoul de Pinet -France **7.20 | 9.00 | 12.50 | 34.50**  
*The nose offers delicate aromas of citrus, green apples and acacia notes followed by a flinty mineral character. The palate is well balanced, textured, with a zesty acidity. Displays beautiful purity on the long, lush, mouth-watering finish.*

Icare Chardonnay, Côtes de Thongue – France **40.00**  
*Brilliant pale yellow robe; full and complex nose with aromas of white flesh fruit, honey, dried fruit; very round and fresh wine in the mouth with notes of honey and flowers.*

Pask Instinct Sauvignon Blanc **8.10 | 10.60 | 14.90 | 44.00**  
- New Zealand  
*An elegant Marlborough Sauvignon Blanc with vibrant acidity supporting flavours of gooseberry and passion fruit. Pale straw in colour with a touch of green. Aromas of subtle lime and mineral.*

Mâcon-Villages, Château du Charnay AOP – France **44.00**  
*This unopened, dry white wine has a bouquet of citrus, exotic fruit and white flowers, demonstrating the potential of Chardonnay for finesse and complexity.*

Domaine Daulny Sancerre - France **66**  
*A classic expression of Sauvignon Blanc, with grassy notes, ropical fruit and hints of blackcurrant bud. The palate is crisp and fresh,*

Chablis 1er Cru Dom Long-Depaquit - France **96.5**  
*It is a forward and expressive style of Chablis that shows some toast character from oak, brioche from lees ageing, and attractive aromas of citrus and fresh quince. Very fine.*

**Sparkling Wines** **125ml | Bottle**

Amori Prosecco Spumante - Italy **6.3 | 33.5** A  
*delightfully crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.*

Blackdown Ridge Classic Cuvee Brut **12.1 | 61**  
- West Sussex  
*A perfect example of an English sparkling. Light, dry and to be enjoyed.*

Ashling Park Sparkling Rosé Brut - West Sussex **61**  
*An inviting nose of summer red fruits and brioche aromas. The palate is full flavoured with great intensity of red fruits; strawberry, cherry and redcurrants on a long, creamy finish.*

Champagne Pommery Brut Royal - France **92.5**  
*A vivacious and cheerful Champagne with aromas of citrus and white flowers combined with small berry notes.*

## Red Wines

25ml | 175ml | 250ml | Bottle

Ladera Verde Merlot – Chile **6.00 | 7.45 | 10.30 | 28.00**  
*Warm plum and damson aromas, the palate is ripe and rounded with the sweet berry fruit balanced by fresh, juicy acidity on the finish.*

Beaubigney Cabernet Sauvignon - France **31.00**  
*Good balance of fruit and structure. Deep colour with cassis flavours with notes of raspberry. Smooth and ripely fruited to taste with a surprisingly level of complexity with hints of tobacco and spice coming through.*

Rupe Secca Nero D’Avola - Italy **33.50**  
*This intense, smooth wine is full of ripe red berry aromas and flavours supported by soft tannins.*

Three Vineyards Shiraz – Australia **7.2 | 9.00 | 12.5 | 34.50**  
*A fusion of aromas with mulberry, lifted pepper spice and raspberry. Delicious ripe blackberries, plums and a hint of spice.*

Bianai Rioja DOC Tinto - Spain **7.35 | 9.25 | 12.9 | 35**  
*This well-balanced Rioja has a good structure with aromas of fresh red fruit and eucalyptus.*

Gouguenheim Malbec - Argentina **7.8 | 9.65 | 13.5 | 38**  
*Deep purple colour; pronounced blackberries and ripe plums with underlying spice on the nose. Soft with a slight sweetness and balanced by gentle tannins with a long spicy fruity finish.*

Pask Instinct Vine Velvet Pinot Noir **8.8 | 12 | 16.7 | 47**  
- New Zealand  
*Garnet in colour with red cherry notes on the nose and hints of wild thyme. A vibrant palate of cherry, plum and red berry fruits combined with subtle oak notes. Medium bodied Pinot noir displaying velvety soft tannins.*

Château Puy Blanquet St Émilion Grand Cru **68.50**  
- France  
*A pronounced wine on the nose with hints of ripe cherry fruits. Structured and firm on the palate with excellent length and depth of flavour.*

Lonardi Amarone Della Valpolicella Classico DOC **81.00**  
- Italy  
*Deep concentrated aromas of dark chocolate and spice. Full and well balanced with a rich, warm, silky texture.*

Château Kirwan | Margaux – 2018 - France **123**  
*The fruits displayed a magnificently fruity aromatic expression, a great richness in anthocyanins, high degrees of alcohol and powerful tannins.*

**Rose Winés** **125ml | 175ml | 250ml | Bottle**

Chants du Closeau Cinsault Rosé **6.3 | 8.2 | 11.3 | 31**  
- France  
*Intense strawberry and blueberry aromas combined to floral notes best describe this fruity and refreshing dry rosé.*

Soleil des Alpes, Provence Rosé **8.6 | 10.95 | 15.6 | 45**  
- France  
*Intense strawberry and blueberry aromas combined to floral notes best describe this fruity and refreshing dry rosé.*

**Dessert Wines** **100ml | Bottle**

DV by Château Doisy Vedrines, Sauternes **9.9 | 38**

## COCKTAILS

Negroni | 14.00  
Gin, Campari & Vermouth

Margarita | 14.00  
Tequila, Cointreau & lime juice

Kir Royal | 14.00  
English sparkling wine mixed with Crème de Cassis

Aperol Spritz | 14.00  
Aperol, prosecco & soda

Old Fashioned | 14.00  
Bourbon whiskey, sugar syrup, bitters & water

Cosmopolitan | 14.00  
Vodka, Cointreau, cranberry juice, lime juice

Vodka Martini | 14.00  
Vodka & dry martini

Gin Martini | 14.00  
Gin & dry martini

Whiskey Sours | 14.00  
Bourbon whiskey, lemon juice, sugar syrup  
bitters & egg white

Tom Collins | 14.00  
Gin, lemon juice, sugar syrup & soda

Side Car | 14.00  
Cognac, Cointreau, sugar syrup & lemon juice

Jug of Pimm’s | 20.00  
Pimm’s & lemonade

Espresso Martini | 14.00  
Vodka, Kahlua & espresso

## PUDDINGS

Sticky Toffee Pudding | 9.00  
Toffee sauce, honeycomb & vanilla ice cream

Lemon Posset | 9.00  
Homemade shortbread biscuits

Traditional Summer Pudding | 9.00  
Berry compote & clotted cream

Strawberry & Prosecco Cheesecake | 9.00  
Vanilla ice cream

Rich Chocolate Tart | 9.00  
Raspberry sorbet

Cheese Board | 12.00  
Selection of cheese, biscuits & chutney

Affogato | 6.00  
Espresso & vanilla ice cream

Selection of Ice Cream/Sorbet  
£2 a scoop  
Vanilla, chocolate, strawberry, salted caramel,  
Black cherry

Sorbet:-Lemon, Raspberry Mango

## COFFEE

Cappuccino | 4.20  
Flat white | 4.20  
Americano | 3.50  
Latte | 4.20  
Espresso | 3.00  
Double Espresso | 5.00  
Decafe available

Hot Chocolate | 4.00  
Baileys Hot Chocolate | 10.50

Espresso Martini | 14.00  
Vodka, Kahlua & espresso

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