



## BREAKFAST - served till 11.30am

Freshly made porridge with cream or honey	4.25
Johnsons freshly squeezed orange juice or smoothie - Ask for today's flavour!	3.75
Award winning side oven bakery granola with yoghurt and berries	4.50
Breakfast brioche roll with your choice of tea or coffee.	
Grilled back bacon or local farmhouse sausage or - Field mushroom and tomato V	7.95
Top with fried free range egg	8.95

## SOUP AND NIBBLES

Today's freshly prepared soup	5.00
Freshly baked bread with rapeseed oil and aged balsamic	per person 3.50 for two 4.25
Our special marinated mistoliva olives	4.25
Seared chorizo in red wine and honey	4.25
Tiger prawns sweet chilli sauce,	x5 - 7.50
Beetroot cappaccio, creamy goats cheese and spicy avocado	7.50
Six rock oysters natural with shallot vinegar	15.00
OR Six rock oysters with warm chorizo	16.50

## SANDWICHES

All served with crisps and mixed salad.

Open smoked salmon avocado and lemon	8.95
Roasted chicken, bacon, lettuce and mayo	7.95
Hand cut honey roast ham and grain mustard	7.95
Sussex Charmer Cheddar, fruit chutney and red onion	7.00
Soup and sandwich combo (any cold sandwich above served with a mug of today's homemade soup)	10.95

## HOT SANDWICHES

All served with fries.

Classic "Club" sandwich, chicken, bacon, tomato and egg on toast	10.25
Grilled bavette steak, peppers and onions (best served medium rare)	14.00
Grilled vegetables, feta cheese and pesto	9.95
BBQ pulled pork and apple 'slaw	10.25

Prices include VAT, service at your discretion. Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

## MAINS

Handmade beef burger, glazed brioche bun with Sussex Charmer with crispy smoked bacon	14.95 15.95
Chilli crab and prawn linguine, lemon and fresh herbs	16.95
Bavette steak with a caper, anchovy and tarragon dressing	16.95
Free range rotisserie, paprika rubbed chicken lemon roasted potatoes oregano and garlic pickle	16.95
Lobster and prawn roll on toasted brioche warm or cold with sweet chill mayo, fries and chopped salad	20.00
Ploughman's Platter - Hand carved ham, mature cheddar and chicken pate, dill pickle, chutney, crusty bread	16.75
Light Thwaites beer battered plaice goujons and chips, crushed peas and chunky tartare sauce	16.75
Seared haloumi cheese, Greek salad and creamy garlic dressing	14.50

## SOMETHING EXTRA...

Beer battered onion rings	
Mixed baby leaf and cherry tomato salad	
New potatoes	
Broccoli with almonds	per side 3.95

## FOR AFTERS

Traditional cake of the day and your choice of coffee or tea	7.95
Chocolate brownie, peanut ice cream and seared marshmallow	6.95
Summer pudding, clotted cream and raspberry sauce	6.75
Grilled pineapple, chilli syrup, coconut ice cream	6.95
Rioja poached pear with very vanilla ice cream	6.75
Seasonal Fruit Salad with Mango Sorbet	5.95
Three Scoops of Jude's Ice cream and Sorbet made in Hampshire. Very Vanilla - Madagascan vanilla Salted Caramel - English sea salt Peanut butter chocolate ripple cream - Belgian Chocolate & Peanuts, Mango Sorbet - Alphonso Mango	for three 6.95

Farmhouse cheese with chutney, celery and Peter's Yard crackers	per cheese 5.75 16.00 for all four
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Manchego - firm and creamy made from sheep's milk from Spain
Hampshire Tunworth - sweet, butty, soft cheese made from cows milk
Isle of Wight Blue - blue veined naturally rinded soft cheese, made with pasteurised cows milk
Sussex Charmer - creamy mature cheddar taste followed by a zing of parmesan made from cows milk

## DRINKS

Taylor's of Harrogate tea - choose from: English breakfast, earl grey, darjeeling, delicate green, sweet rhubarb, peppermint or decaffeinated breakfast	4.30
Cappuccino, americano, latté, mocha, double espresso or flat white	all at 4.30
Espresso or cortado	3.50
Hot chocolate	4.35
LoveTaste 100% fruit smoothie - Strawberry split, Pash'n'shoot or Big 5	3.95
LoveTaste iced vanilla, chocolate or coffee frappé	3.95