



House recommended aperitifs (subject to change)

Gins of the moment - 25ml £5.15 50ml £8

Whitley Neill Rhubarb and Ginger gin- fever tree light tonic, rosemary

Brighton Gin- Mediterranean tonic, orange

Whitley Neill Quince gin, fever tree original tonic, cucumber

The Botanist, Mediterranean tonic, lemon & rosemary

Landlords' tippie

Three Stones, Marlborough estate, New Zealand. At its price point it must be one of the best Sauvignons on the market, ripe gooseberry & passionfruit characters

125ml £5 175ml £6.2 250ml £8 bottle £22.5

Prosecco 200ml bottle £7

Non-alcoholic favourites

Bottle green elderflower pressé/pomegranate & elderflower pressé £2.85

San Pellegrino Limonata/Arranciata/Blood orange £2.60

Fentimans ginger beer £2.85

Bites.....

Olives £3.25

Warm bread and oils £3.95

Garlic Bread £3.50

Cheesy Garlic Bread £4

Honey & mustard **chipolatas** £3.50

Mezze - Hummus, olives, pitta bread £5

Salt & pepper **Squid** with garlic mayo £6

Starters

Homemade **soup** of the day £5.95

Hot buttery **garlic mushrooms** £6.50

Homemade **Chicken Liver pate**, toast, onion chutney £6.95

Deep fried **Camembert**, cranberry sauce £6.95

Prawn & Avocado cocktail £7.25

Deep fried **Whitebait**, tartare sauce £6.95

Roasted Red Pepper stuffed with Sun dried Tomatoes and Mushrooms and topped with **Goats Cheese** £7.25

Tiger Prawns sautéed in Garlic Butter £7.75

(If you have any special dietary requirements or allergies then please ask any member of staff for our allergies book)



Please look out for our extensive specials list

Main Courses

Mains come with stated garnish, please feel free to ask if you would like to switch potatoes or vegetables

Home cooked Ham, egg & chips £10.50

Gammon steak with egg & pineapple, chips & peas £11.75

Individual Steak & Kidney pudding mash and vegetables £11.75

Homemade Chicken curry with rice, onion salad, chutney, poppadum £11.75

Homemade Steak & Ale short crust pastry pie, mash, vegetables, gravy £12.50

Pork Dijonnaise - Pork fillet, cream & Dijon mustard sauce, new potatoes, vegetables £13.50

Local Venison burger, cheddar, spicy relish, chips & gherkin, lettuce, tomato £12.95

Speldhurst Pork & Herb sausages, mash, onion gravy, vegetables £11.50

Chicken Florentina - Chicken breast with cheese & spinach sauce, new potatoes & vegetables £13.50

Lamb's Liver & bacon, mash, onion gravy, red cabbage £12.95

Warm Chicken & bacon salad £11.75

8oz Rib Eye Steak, chips, mushrooms, tomatoes, onion rings £18.95

8oz Fillet Steak, chips, mushroom, tomatoes, onion rings £22.50

Add a Sauce???- Peppercorn, Stilton or Dijon £2.50

Vegetarian

Roasted vegetable lasagne, garlic bread, salad £11.50

Sweet Potato, Spinach & Chickpea curry with Rice, onion salad chutney and poppadum £11.50 (VG)

Brie, Mushroom, Hazelnut, Spinach & Cranberry parcel, tomato sauce, new potatoes, vegetables £11.50

Mushroom & Red pepper stroganoff, rice, toasted cashews £11.50

Fish

Breaded Wholetail Scampi & chips, peas, tartare sauce £10.95

Beer Battered Fish & chips, peas, tartare sauce £11.95

Sussex Smokie (smoked haddock in a creamy, cheese, mustard & leek sauce topped with breadcrumbs) with new potatoes & vegetables £12.75

Salmon Fillet, cream & watercress sauce, sauté potatoes, vegetables £14.75

Sea Bass Fillet, garlic & herb mash, green vegetables, white wine, cream & mushroom sauce £15.25

Sundays

Choice of Sunday Roast served with Homemade Yorkshire Pudding, Roast Potatoes and a selection of seasonal vegetables (only available on Sundays)

Please see specials board for current selections of meats and non-meat roasts.

Please note roasts are subject to availability and demand, some options will run out earlier than others

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DESSERTS all £6.25

Banoffee Pie, salted caramel ice cream

Treacle & Ginger Tart, vanilla ice cream

Fruit Crumble, custard

Sticky Toffee & Date Sponge with Butterscotch Sauce, vanilla ice cream

Chocolate & Coconut torte, raspberry sorbet (VG)

Eton Mess

Chocolate brownie, vanilla ice cream,

Selection of **Cheese and Biscuits** £7.50

ICE CREAM & SORBETS 3 scoops any flavour £6

Honeycomb, Vanilla, Chocolate chip, Strawberry, Mint Chocolate chip, Salted Caramel, Chocolate Orange

Sorbets- Raspberry, Mango, Lemon

HOT DRINKS

English Breakfast or Earl Grey Tea £2.75

Herbal Teas - Camomile, Peppermint, Lemon & Ginger, Green £2.75

Coffee £2.75

Espresso £2.50

Latte £2.85

Hot Chocolate £2.85

Cappuccino £2.85

Liqueur Coffees £6

Selection of **Single Malt** Whiskies from £3.60 (Double £6.60)

Glenmorangie, Glenfiddich, Glenlivet, Isle of Jura, Talisker, Aberlour, Highland Park, Laphroaig

Blended Whiskies from £2.85

Naked Grouse, Johnny Walker Red Label, Bells, Famous Grouse, Monkey Shoulder

Irish Triple distilled Whiskies from £2.85

Jamesons, Bushmills

Selection of Liqueurs from £3.50

Glass of Port (50ml) from £3.60

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PLOUGHMANS, SANDWICHES & ROLLS
(Available Mon-Sat lunchtimes only)

PLOUGHMANS £8.95

Choose any 2 combinations from the following:

Cheddar
Stilton
Brie
Homemade Chicken Liver Pate
Home cooked Ham
Hot Sausage

Choose anything extra for £1.50 each

SANDWICHES/ROLLS

Choose from either Sun dried Tomato Roll or
Norfolk Crunch Granary Bread Sandwich
All served with a salad garnish and crisps

Battered **fish finger** with tartare sauce, lettuce £6.75

Home cooked **ham & mustard** lettuce, tomato £6.75

Hot sausage, fried onions, £6.95

Prawn cocktail, lettuce £6.95

Warm **Roasted Red pepper, Mozzarella & pesto** ciabatta £6.95

Bacon & Brie, cranberry sauce £7.25

Garlic Chicken, lettuce & mayo £7.55

Why not add the following to your sandwich: -

A mug of Homemade Soup £3.25

A Bowl of Chips £2.95

A Bowl of Cheesy Chips £3.95

A Bowl of Sweet Potato Fries £4.5

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