

Minerals & Fruit Juices

Selection of Kingsdown Sparkling Pressés – Kent

(cloudy lemonade, rhubarb, elderflower) 330ml £4.95

Selection of Folkington Juices – East Sussex

(apple, pear, orange, tomato, cranberry

pink lemonade) 250ml £4.30

Lemonade 200ml £4.90

Soda 200ml £4.90

Ginger Beer 200ml £4.50

Fevertree, Premium Mixers

Indian Tonic 200ml £4.90

Slimline Tonic 200ml £4.90

Appletiser 200ml £4.50

Coke 200ml £4.50

Diet Coke 200ml £4.50

Coke Zero 200ml £4.50

Southdown's Mineral Water 330ml £3.65

Still or Sparkling 750ml £5.95

Beers, Ales & Ciders

Long Man Helles Lager (Draft) Pint £6.30

½ Pint £3.35

Peroni 330ml £6.30

Heineken 0% 330ml £6.30

Long Man Best Bitter, Litlington 500ml £7.10

Long Man Rising Giant

American Pale Ale, Litlington 500ml £7.10

Silly Moo Cider, Horsham 500ml £9.90

Rekorderlig Strawberry/Lime/ 500ml £7.10

Pear/Passion Fruit

Curious Apple, Chapel Down 330ml £6.90

Gin 50ml 25ml

Mayfield Gin, Mayfield £13.20 £7.00

Brighton Gin £12.30 £5.35

Seven Sisters Gin, Alfriston £13.80 £7.50

Raspberry Pinkster Gin £13.20 £6.80

Chapel Down Gin £15.90 £8.40

Seedlip Garden Grove 0% £11.20 £5.80

Vodka 50ml 25ml

Toffee Vodka, Ditchling £16.60 £8.70

Chapel Down Vodka £14.20 £7.30

Black Cow Vodka £11.90 £6.00

Strawberry Black Cow Vodka £11.90 £6.00

Rum 50ml 25ml

Mad City Botanical White Rum

Bolney £12.90 £6.60

Bacardi Coconut Rum £7.90 £4.00

Rumbullion Spiced Rum

Ableforth's £15.20 £7.90

Whisky & Cognac 50ml 25ml

Bells, Scotland £7.35 £3.90

Harvey's Single Malt Whisky £13.40 £7.10

Jamesons, Irish £9.75 £5.30

Jack Daniels, Tennessee £9.75 £5.30

Remy VSOP Cognac £14.95 £8.00

Aperitifs

Bolney Rosso Vermouth, Haywards Heath 50ml £5.15

Seven Sisters Vermouth, Alfriston £13.20

Harvey's Bristol Cream, Lewes £7.05

Champagne & Sparkling Wines

125ml 175ml Bottle

Canard- Duchêne

Champagne, NV £12.35 £65.00

Silver Reign Brut NV £9.40 £35.00

Rosé Brut, Rathfinny

Wine Estate, 2017 £81.00

Nyetimber Classic

Cuvée, West Chillington £90.00

Hindleap Seyval Blanc,

Bluebell Vineyards £60.00

So Jennie, Paris 0% £55.00

Rosé Wine

Ashdown Rosé,

Bluebell Vineyards, 2018 £7.90 £10.80 £42.00

Cotes De Provence,

Provence, France 2020 £8.70 £12.05 £45.50

White Wine

Ashdown Chasselas,

Bluebell Vineyard £7.90 £10.80 £42.00

Chardonnay,

Kingscote Vineyard £8.30 £11.60 £44.00

Sauvignon Blanc,

Kingscote Vineyard £8.70 £12.05 £45.50

Pinot Gris,

Bolney Wine Estate £12.50 £17.00 £69.00

Chablis,

Victor Berard £10.40 £14.60 £55.50

C J Pask,

Sauvignon Blanc £8.70 £12.05 £45.50

Hawkes Bay NZ

Pinot Grigio, Amanti £7.00 £9.80 £37.50

Fossalta Di Piave, Italy,

2020

Red Wine

Pinot Noir,

Bolney Estate £9.90 £13.50 £69.00

Nostros Merlot,

Gran Reserva, Chile £8.15 £11.50 £43.50

Malbec,

Terrazas, Selection £9.80 £13.75 £52.50

Rioja,

Vina Berceo Crianza, £8.40 £11.80 £44.50

Shiraz,

£7.30 £10.10 £38.50

Wide River, South Africa



TABLE NIBBLES

all priced at £6.00

Jumbo Nocarella Olives (Vg)

Homemade Focaccia Bread with Olive Oil (G)

Chargrilled Chorizo

STARTERS

Soup of the Day with Warm Bread (Vg,G) £7.50

Prawn Cocktail Salad (C, G, Mu) £9.50

wild rocket, radicchio, Marie Rose sauce, homemade bread

Wild Mushroom Arancini (Vg*, V*, So, G) £8.00

salsa verde, shaved parmesan

Ham Hock & Pea Terrine (Mu,G) £11.00

pea purée, fennel & watercress

Goat Cheese Croquette (M,G,Su,Mu) £12.00

pickled beetroot, honey truffle dressing

Moules Mariniere (Mo,G,Su,M) £12.00

shallots, garlic, parsley, cream, white wine, focaccia bread

Baked Camembert (M,G,Su) £13.50

onion chutney, sourdough crostini

Mezze Board (Se,G,M) £12.00

hummus, tzatziki, baba ganoush, olives & toasted pitta bread

MAIN COURSES

10oz Sirloin Steak (Su,G,M) £29.00

grilled mushroom & tomato, brandy peppercorn sauce, fries

Confit Duck Leg (Su,M) £27.00

butter bean & smoked bacon cassoulet

Mojo Marinated Chicken Skewers (M,Su,G) £22.00

citrus, herb & pomegranate couscous, tzatziki

Baked Seabass Fillet (F,Mu,Su,M) £23.00

samphire, fennel, capers & radish, crushed potato tartare, cucumber vinaigrette

Moules Mariniere (Mo,G,Su,M) £22.00

shallots, garlic, parsley, cream, white wine, focaccia bread, fries

Wild Forest Mushroom Ragu (G,E,Su,Ce,V,M) £19.00

roasted cherry tomato, pappardelle, rocket, parmesan

Roasted Butternut Squash & Warm

Lentil Salad (Vg) £21.00

vegan yoghurt

BURGERS

Forest Row's Tablehurst Farm Bio-dynamic

Farmed Beef Burger £19.95

Grilled Butterfly Chicken Breast Burger £19.95

Both served in a brioche bun, cheddar, caramelized onion chutney, beef tomato, gherkin, onion rings & fries (G,M,Mu,Su)

Add extra: cheese £1.50; bacon £1.50; fried onion & chillies £1.50, goat cheese & honey £2.00, pulled pork £3.00

The Beyond Meat Burger (Vg,G,Mu,Su) £19.50

vegan cheese, caramelised onion chutney, beef tomato,

SALADS & HEALTH PLATES

Mixed Forest Salad (Vg, Su) £14.00

mixed salad leaves, roasted peppers, artichokes, sunflower seeds & balsamic

Add extra: 5oz grilled steak £9.00; grilled chicken breast £7.50; goat's cheese £6.00; avocado £4.50

Pear & Gorgonzola Salad (M) £16.00

pear, radicchio, frisée, gorgonzola, roasted pumpkin seeds, roasted lemon & saffron dressing

PIZZA

10" Margherita Base with a choice of two toppings & Aioli (G, So, Mu) *Vg £17.50

gluten free pizza bases are available

extra cheese (M)

honey roasted ham

grilled mushrooms (Vg)

olives (Vg)

artichokes (Vg)

smoked chicken

pepperoni

bacon

additional toppings priced at £1.50

BRASSERIE LUNCHTIME OFFER

Available 12pm-2.30pm daily

Stone Oven Baked Puccia Bread with Salad Garnish and Skinny Fries £14.00

smoked salmon cream cheese, artichokes & roquette (G,So,M,F)

pulled pork shoulder, grilled cheese, roquette, gherkin & bbq mayonnaise (G,So,M)

goats cheese, pesto, roasted peppers, artichokes & roquette (So,M,Vg*)

smoked chicken, bacon, avocado, harissa mayo (So,G)

Smashed Avocado on Toasted Sourdough Bread (E,G,Vg*) £13.50

poached eggs & tomato relish

Loaded Fries (M) £12.50

skinny fries, cheese, chilli, pulled pork & bacon lardons

SIDES

Plain Fries £6.00

Parmesan Truffle Fries (M) £7.00

Tenderstem Broccoli £6.50

confit garlic & shallot dressing

Roasted Carrot £6.00

rosemary & horseradish

Onion Rings (G) £6.00

Side Salad (Mu) £6.00

'Paw'tatoes - £5 Gift Aid to Hearing Dogs for Deaf People
Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5 donation contributes to training treats that will support a Hearing Dog for a full month.

DESSERTS all priced at £8.00

Banoffee Bread & Butter Pudding (M,E,G)

banana ice cream

Star Anise & Cinnamon Poached Pear (M,N)

bourbon mascarpone & maple toasted pecan

Lemon Cheesecake (M,E,G)

raspberry sorbet

Chocolate Tart (M,E,G)

caramel sauce

Orange Crème Brûlée (M,E,G)

shortbread biscuit

Vegan Chocolate Brownie

chocolate sauce, vanilla ice cream (So,Almonds,Vg)

Selection of Homemade Ice Cream (M,E)

Selection of Sorbets

Affogato – scoop of vanilla ice cream, espresso,

biscotti (E,M,G, Almonds)

Add extra Amaretto £4.50

Nut free pesto available / Gluten free dishes available
Vg* - Dish can be adapted to vegan - please ask your server

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your choices.

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten GF – gluten free L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans Su – sulphur dioxide & sulphites
Vg – vegan V – vegetarian Vg* – dish can be adapted to vegan V* – dish can be adapted to vegetarian

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.