

Minerals & Fruit Juices

Selection of Kingsdown Sparkling Pressés – Kent

(cloudy lemonade, rhubarb) 330ml £4.95

Selection of Folkington Juices – East Sussex

(sparkling elderflower, ginger beer) 330ml £4.95

(apple, pear, orange, tomato, cranberry pink lemonade) 250ml £4.30

Lemonade 200ml £4.90

Soda 200ml £4.90

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

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 and Lime 500ml £7.10

Gin 50ml 25ml

Mayfield Gin, Mayfield £13.20 £7.00

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

Tom Cat Gin £12.30 £6.35

Vodka 50ml 25ml

Toffee Vodka, Ditchling £16.60 £8.70

Chapel Down Vodka £14.20 £7.30

Rum 50ml 25ml

Mad City Botanical White Rum

Bolney £12.90 £6.60

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 £7.05

Champagne & Sparkling Wines

125ml 175ml Bottle

Canard- Duchêne

Champagne, NV £12.35 £65.00

Silver Reign Brut NV £9.40 £35.00

Passaparola Prosecco

Spumante, Pradio, Italy £9.00 £47.00

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

Chapel Down Flint Dry

Tenterden, Kent £56.00

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,

Wide River, South Africa £7.30 £10.10 £38.50





TABLE NIBBLES

all priced at £6.00

- Jumbo Nocarella Olives (V/Vg)**
- Rosemary Focaccia Bread with Olive Oil (G)**
- Naan Bread, Red Pesto, Parmesan (G,N,M)**
with kalonji seeds

STARTERS

- Soup of the Day with Warm Bread (Vg,G)** £7.50
- Prawn Cocktail Salad (C, G, Mu)** £10.50
wild rocket, radicchio, Marie Rose sauce, homemade bread
- Caprese Salad (M)** £10.50
black olives, mozzarella with micro cress
- Baked Camembert (M,G,Su)** £13.50
onion chutney, sourdough crostini
- Tapas Selection (G,M)** £12.50
wild mushroom, salmon with crème fraiche, salted beef, cheese & olives, grilled avocado with sunblushed tomato
- Stuffed Avocado (Vg)** £11.50
halloumi cheese, cherry tomato, balsamic garlic glaze

MAIN COURSES

- 10oz Sirloin Steak (Su,G,M)** £29.00
grilled mushroom & tomato, brandy peppercorn sauce, fries
(£7.50pp supplement if on spa inclusive terms)
- Mojo Marinated Chicken Skewers (M,Su,G)** £22.00
citrus, herb & pomegranate couscous, tzatziki
- Smoked Chicken Gnocchi (G,M)** £21.50
spinach, green pesto, parmesan, rocket

- Fish of the Day (F,M)** £23.00
new potatoes, samphire, rich tomato sauce, smoked paprika
- Wild Forest Mushroom Ragu (G,E,Su,Ce,V,M)** £19.00
roasted cherry tomato, pappardelle, rocket, parmesan
- Halloumi Steak (V/Vg)** £19.50
grilled courgette, caper dressing

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
- 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
- Chicken Cesar Salad (F,M,G)** £19.50
baby gem lettuce, anchovies, parmesan, croutons, cesar 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
- 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)
- salted beef, grilled cheese, roquette, gherkin & bbq mayonnaise (G,So,M)
- goats cheese, pesto, roasted peppers, artichokes & roquette (So,M,Vg*)
- 4 Cheese Tortellini (M)** £15.50
green pesto, parmesan, baby water cress
- Stuffed Portobello Mushroom (D,GF)** £16.50
tomato, mozzarella

SIDES

- Plain Fries** £6.00
- Parmesan Truffle Fries (M)** £7.00
- Tenderstem Broccoli** £6.50
confit garlic & shallot dressing
- 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

- 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**
- Selection of British Cheeses (M,G,Su)**

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

For the respect of other guests, we request that mobile telephone calls are kept to a minimum and held discreetly whilst in the Restaurant
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.