

Minerals & Fruit Juices

Selection of Folkington Juices – East Sussex

(sparkling elderflower, ginger beer)	330ml	£5.40
(still - apple, pear, orange, tomato, cranberry, pink lemonade)	250ml	£5.40
Lemonade	200ml	£4.95
Soda	200ml	£4.95
Fevertree, Premium Mixers		
Indian Tonic	200ml	£5.40
Slimline Tonic	200ml	£5.40
Appletiser	200ml	£5.40
Coke	200ml	£4.95
Diet Coke	200ml	£4.95
Southdown's Mineral Water	330ml	£4.00
Still or Sparkling	750ml	£6.55

Beers, Ales & Ciders

Long Man Helles Lager (Draft)	Pint	£6.95
	½ Pint	£3.70
Peroni	330ml	£6.95
Heineken 0%	330ml	£6.95
Long Man Best Bitter, Litlington	500ml	£7.70
Long Man Rising Giant		
American Pale Ale, Litlington	500ml	£7.70
Silly Moo Cider, Horsham	500ml	£10.90
Rekorderlig Strawberry and Lime	500ml	£7.80

Gin

Mayfield Gin, Mayfield	50ml	25ml	£16.60	£9.10
Raspberry Pinkster Gin			£16.60	£9.10
Chapel Down Gin			£16.60	£9.10
Seedlip Garden Grove 0%			£12.00	£6.50

Vodka

Toffee Vodka, Ditchling	50ml	25ml	£15.55	£10.15
Chapel Down Vodka			£14.75	£9.60

Rum

Greensand Ridge Rum				
Wealden			£18.60	£10.30
Rumbullion Spiced Rum				
Ableforth's			£18.60	£10.30

Whisky & Cognac

Bells, Scotland	50ml	25ml	£8.10	£5.30
Harvey's Single Malt Whisky			£13.40	£7.00
Jamesons, Irish			£10.75	£7.00
Jack Daniels, Tennessee			£10.75	£7.00
Remy VSOP Cognac			£16.45	£10.70

Aperitifs

Bolney Rosso Vermouth, Haywards Heath	50ml	£5.65
Seven Sisters Vermouth, Alfriston		£14.50
Harvey's Bristol Cream		£7.80

Champagne & Sparkling Wines

	125ml	175ml	Bottle
Canard- Duchêne			
Champagne, NV	£14.30	£20.00	£73.00
Silver Reign Brut NV	£9.40		£40.00
Passaparola Prosecco			
Spumante, Pradio, Italy	£9.30	£13.00	£48.00
Hindleap Seyval Blanc,			
Bluebell Vineyards			£60.00
So Jennie, Paris 0%			£62.00

Rosé Wine

Ashdown Rosé,			
Bluebell Vineyards, 2018	£9.30	£13.00	£49.00
Cotes De Provence,			
Provence, France 2020	£10.75	£15.00	£54.00

White Wine

Ashdown Chasselas,	£8.70	£11.80	£46.00
Bluebell Vineyard			
Chardonnay,	£9.10	£12.50	£48.00
Kingscote Vineyard			
Sauvignon Blanc,	£9.50	£13.00	£50.00
Kingscote Vineyard			
Pinot Gris,	£12.50	£17.00	£69.00
Bolney Wine Estate			
Chapel Down Flint Dry			£58.00
Tenterden, Kent			
C J Pask,			
Sauvignon Blanc	£9.65	£13.50	£50.00
Hawkes Bay NZ			
Pinot Grigio, Amanti	£8.25	£11.50	£42.00
Fossalta Di Piave, Italy,			
2020			

Red Wine

Pinot Noir,	£14.00	£19.60	£76.00
Bolney Estate			
Nostros Merlot,	£9.65	£13.50	£50.00
Gran Reserva, Chile			
Malbec,	£10.00	£14.00	£53.00
Terrazas, Selection			
Rioja,	£10.00	£14.00	£52.00
Vina Berceo Crianza,			
Shiraz,	£8.95	£12.50	£46.00
Wide River, South Africa			





TABLE NIBBLES

all priced at £6.00

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
sun blushed 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 & HEALTHY PLATES

Mixed Forest Salad (Vg, Su) £14.00
mixed salad leaves, roasted peppers, artichokes,
sunflower seeds & balsamic

Chicken Caesar Salad (F,M,G) £19.50
baby gem lettuce, anchovies, parmesan,
croutons, cesar dressing

PIZZA

**10" Margherita Base with a choice of two
toppings (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

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.