

BUSBY AND WILDS

STARTERS

- SPICED CARROT & LENTIL SOUP WITH MINT YOGHURT, BREAD & BUTTER 6.50
BREADED GOATS CHEESE, CANDIED WALNUT & BEETROOT SALAD WITH ONION JAM 7.50 (V)
PORK BELLY CROQUETTES WITH ANCHOVY AIOLI 7.00
HAM HOCK TERRINE WITH SUSSEX CHARMER RAREBIT & PICCALILLI 6.95
LOCALLY CAUGHT HADDOCK GOUJONS WITH CHILLI JAM 6.95
SALT & PEPPER SQUID WITH GARLIC AIOLLI 6.95
POTTED SUSSEX CRAB, CRAB BISQUE, PICKLED FENNEL, APPLE PURÉE & TOAST 8.95

MAINS

- 21 DAY AGED DARENTH VALLEY 220g SIRLOIN STEAK
GREEN PEPPERCORN & MUSTARD BUTTER, CHUNKY CHIPS & SALAD 22.50
BRAISED BEEF & ALE STEW, BACON & POTATO CROQUETTES, ROUGH PUFF PASTRY
CAVOLO NERO & HORSERADISH SAUCE 15.95
LINGUINI WITH CLAMS, HERITAGE TOMATO, SHALLOTS, GARLIC & SQUID RINGS 14.50
BUSBY BATTERED FISH & CHIPS, TARTAR SAUCE & MUSHY PEAS 14.50
BUSBY BEEF BURGER WITH CHUNKY OR SKINNY CHIPS & COLESLAW 12.95
ADD BACON, CHEDDAR, SMOKED CHEESE OR STILTON 1.00 EACH
SPICED BEAN BURGER WITH CHUNKY OR SKINNY CHIPS & COLESLAW 12.95 (V)
ADD BACON, CHEDDAR, SMOKED CHEESE OR STILTON 1.00 EACH
TWINEHAM GRANGE GNOCCHI WITH WILD MUSHROOM
SHAVED TWINEHAM GRANGE & TRUFFLE PEA SHOOTS 13.95 (V)

P U D D I N G

- STICKY TOFFEE PUDDING WITH CLOTTED CREAM ICE CREAM 7.00
LEMON TART BRÛLÉE WITH CRÈME FRAÎCHE 7.00
PEAR & ALMOND TART WITH VANILLA ICE CREAM 7.00
SELECTION OF ICE CREAMS 6.50
RASPBERRY PAVLOVA, TOFFEE FUDGE, SOUR CHERRY VANILLA
CHEESEBOARD 8.50/ 14.00
*SUSSEX CAMEMBERT, OXFORD BLUE, SUSSEX CHARMER, GOLDEN CROSS GOATS
SERVED WITH BEETROOT & ORANGE CHUTNEY & CRACKERS*

ALL OF OUR FOOD IS COOKED FROM FRESH TO ORDER. PLEASE BE AWARE THERE MAY BE A SHORT WAIT AT BUSY TIMES
OUR MAYONNAISE IS MADE FROM FRESH EGG YOLKS DAILY, IF YOU WOULD LIKE A BRANDED ALTERNATIVE PLEASE ASK
A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO YOUR TABLE. ALL SERVICE CHARGE GOES TO OUR LOVELY, HARDWORKING STAFF