

ALLERGENS MENU

SMALL PLATES

SZECHUAN PEPPER SQUID
WITH GARLIC & SAFFRON AIOLI
CR E G MO (GF AVAILABLE)

BURRATA WITH NUTBOURNE
HERITAGE TOMATOES
D (GF) (V)

BREAD, RAPESEED & BALSAMIC
OLIVES & SUNDRIED TOMATOES
G (GF AVAILABLE) (VG)

POTTED SUSSEX CRAB
BISQUE, APPLE PURÉE & TOAST
CR C G (GF AVAILABLE)

CARAMELISED GOLDEN CROSS
ROASTED SUSSEX RHUBARB &
CANDIED WALNUT SALAD
D N M (GF) (V)

HALLOUMI BITES
WITH GOCHUJANG MAYO
D E (V) (GF/ VG AVAILABLE)

MAINS

220g 28 DAY AGED SIRLOIN STEAK
WITH B&W CHIMICHURRI, CHUNKY CHIPS
MIXED LETTUCE, CROUTONS & MUSTARD DRESSING
M (GF)

LOCALLY CAUGHT BEER BATTERED FISH
CHUNKY CHIPS, MUSHY PEAS & TARTAR SAUCE
E D F (GF AVAILABLE)

BEER BATTERED HALLOUMI WITH CHUNKY CHIPS
MIXED SALAD, CORIANDER & CHILLI DRESSING
D G (GF/ VG AVAILABLE)

SQUID INK RISOTTO WITH
GRILLED BEACHY HEAD SQUID, TIGER PRAWNS
& TEMPURA SPRING ONIONS
CR MO (GF)

HAND MADE GNOCCHI WITH
PARSNIP & CAULIFLOWER PURÉE
CRISPY CARROT, PARSNIP & ROCKET
D G SD (VG) (GF AVAILABLE)

BURGERS

BEEF BURGER WITH ROASTED TOMATO, ONION JAM
DILL PICKLE & BURGER SAUCE
SERVED WITH SKINNY CHIPS & COLESLAW
E G M (GF AVAILABLE)

ADD CHEDDAR, STILTON, SMOKED CHEESE OR BACON 1.00

CHICKPEA & BUTTERBEAN WITH ROASTED TOMATO
ONION JAM, DILL PICKLE & BURGER SAUCE
SERVED WITH SKINNY CHIPS & COLESLAW
E G M (V) (GF/ VG AVAILABLE)

ADD CHEDDAR, STILTON, SMOKED CHEESE OR BACON 1.00

BBQ BEEF BRISKET, KIMICHI & CRISPY SHALLOTS
WITH GOCHUJANG MAYONNAISE
SERVED WITH SKINNY CHIPS & COLESLAW
E G (GF AVAILABLE)

FISH GOUJONS WITH TARTAR SAUCE
CHILLI JAM & LETTUCE
SERVED WITH SKINNY CHIPS & COLESLAW
E F G (GF AVAILABLE)

SIDES

MIXED LETTUCE &
CROUTON SALAD WITH
MUSTARD DRESSING
G M (V)

HAND CUT CHIPS
CHUNKY OR SKINNY
(GF) (VG)

SEASONAL
VEGETABLES
D (GF) (V)

NUTBOURNE HERITAGE
TOMATOES, CAPERS &
BALSAMIC DRESSING
M (GF) (VG)

DESSERT

STICKY TOFFEE PUDDING
WITH CLOTTED CREAM
ICE CREAM
D G (GF AVAILABLE)

SUSSEX CHEESEBOARD
WITH APPLE & KIWI CHUTNEY
& BISCUITS
D G (GF AVAILABLE)

BRÛLÉED LEMON TART
WITH CRÈME FRAÎCHE
D G

CHOCOLATE & BISCOFF
BROWNIE
WITH VANILLA ICE CREAM
D (GF)

*BRIGHTON BLUE, SUSSEX CAMEMBERT
GOLDEN CROSS GOATS
& SUSSEX CHARMER*

HOMEMADE ICE CREAM
*ROASTED APRICOT
LEMON MERINGE
VANILLA*
D

C ~ CELERY **CR** ~ CRUSTACEAN **D** ~ DAIRY/ MILK **E** ~ EGG **F** ~ FISH **G** ~ GLUTEN/ CEREAL
L ~ LUPIN **M** ~ MUSTARD **MO** ~ MOLUSC **N** ~ NUTS **P** ~ PEANUTS **S** ~ SOYA
SD ~ SULPHUR DIOXIDE **SE** ~ SESAME

SUNDAY MENU

STARTERS

BREAD, RAPESEED & BALSAMIC WITH OLIVES & SUNDRIED TOMATOES
G (VG) (GF AVAILABLE)

CARAMELISED GOLDEN CROSS
ROASTED SUSSEX RHUBARB & CANDIED WALNUT SALAD
D N M (GF) (V)

BURRATA WITH NUTBOURNE HERITAGE TOMATOES
D (GF) (V)

SZECHUAN PEPPER SQUID WITH GARLIC & SAFFRON AIOLI
CR E G MO (GF AVAILABLE)

LOCAL FISH GOUJONS WITH CHILLI JAM
F G (GF AVAILABLE)

POTTED SUSSEX CRAB, BISQUE, APPLE PURÉE & TOAST
C CR G (GF AVAILABLE)

ROAST

ROAST LEG OF SOUTH DOWNS LAMB WITH MINT SAUCE
G SD

SIRLOIN OF AGED DARENT VALLEY BEEF WITH HORSERADISH CREAM
G SD

ROAST KENTISH HOP PORK BELLY WITH CRACKLING & APPLE SAUCE
G SD

HAZELNUT, WALNUT, LINSEED, LENTIL & DRIED APRICOT VEGETABLE ROAST
C G SD (V) (VG AVAILABLE)

*ALL ROASTS SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING
SEASONAL SUSSEX VEGETABLES, CAULIFLOWER CHEESE & GRAVY*

MAIN

HAND MADE GNOCCHI WITH PARSNIP & CAULIFLOWER PURÉE
CRISPY CARROT, PARSNIP & ROCKET
D G SD (VG) (GF AVAILABLE)

FOR DESSERTS PLEASE SEE A LA CARTE ON FIRST PAGE

C ~ CELERY **CR** ~ CRUSTACEAN **D** ~ DAIRY/ MILK **E** ~ EGG **F** ~ FISH
G ~ GLUTEN/ CEREAL **L** ~ LUPIN **M** ~ MUSTARD **MO** ~ MOLUSC **N** ~ NUTS
P ~ PEANUTS **S** ~ SOYA **SD** ~ SULPHUR DIOXIDE **SE** ~ SESAME

PLEASE REMEMBER THAT ALTHOUGH CERTAIN DISHES DO NOT CONTAIN
ANY OF THE ABOVE WE CAN NEVER GUARANTEE ZERO TRACE

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS AHEAD OF YOUR VISIT