



MIXED OLIVES - 4.00

*Selection of Artisan Breads from The Village Bakery
with Balsamic Vinegar & Olive Oil : Small - 3.75 Large - 5.75
or with Mixed Olives : Small - 6.50 Large - 8.50*

GARLIC CIABATTA BREAD - 3.50
with Mozzarella - 4.50

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STARTERS
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BBQ SPICY PORK BITES
BBQ Sauce - 5.50

MUSTARD PANNA COTTA
Heritage Beetroot, Goats Cheese Crumble - 6.95

SCOTCH EGG
Piccalilli, Dressed Pea Shoots -5.95

BAKED PECAN & APRICOT CRUSTED BABY CAMEMBERT
Sticky Onions, Toasted Ciabatta - 7.50

CHICKEN LIVER & WHISKY PARFAIT
Red Onion Marmalade, Toast - 6.50

SOUP OF THE DAY
Artisan Bread - 5.50

SMOKED HADDOCK AND ROASTED COD FISHCAKE
Heritage Tomato & Basil Salsa, Herb Dressing-7.50

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CHEF RECOMMENDS
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*Every day our chefs prepare a selection of seasonal and
delicious dishes and we pair them with the ideal wine.*

ENGLISH ASPARAGUS, CRISPY HENS EGG
On an Asparagus Hollandaise with Croutes - 7.50

DUO OF LAMB- LAMB RUMP WITH LAMB SHOULDER SHEPHERDS PIE
Baby Carrots, Tenderstem Broccoli & Buttered Wild Garlic- 16.95

*Chardonnay Gran Reserva, Vina Echeverria CASABLANCA VALLEY, CHILE 13.5 %
BY THE GLASS 125ML - 4.50 / 175ML - 6.40 / 250ML - 8.50
Pinot Noir Gran Reserva, Vina Echeverria LEYDA VALLEY CHILE 13.5%
BY THE GLASS 125ML - 4.70 / 175ML - 6.50 / 250ML - 8.90*

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MAIN DISHES
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BRAISED BEEF BLADE

*Creamy Mash, Buttered Greens, Horseradish
Dumpling - 14.50*

PAN ROASTED CHICKEN SUPREME

Chorizo, Spinach & Paprika Gnocchi- 14.50

28-DAY AGED SURREY FARM RUMP

*Watercress, Grilled Mushroom & Tomato, Chips, Served
Plain or with Stilton Butter or Peppercorn Sauce - 21.95*

5-HOUR SLOW-ROASTED PORK BELLY

*Creamed Hispi Cabbage & Bacon, Dauphinoise Potatoes,
Apple & Cider Jus - 15.95*

**CHARGRILLED GARLIC CHICKEN,
AVOCADO & BACON SALAD**

Honey & Mustard Dressing - 13.95

BOTTLE HOUSE STEAK BURGER

*Topped with Cheddar or Brie or Blue Cheese, served with
Tomato Chutney & Skinny Fries - 12.50
Add Bacon - 1.00*

HOME ROASTED HAM

With fried Eggs & Chips - 11.95

POACHED SMOKED HADDOCK

Spinach Mash, Prawn Butter Sauce, Poached Egg- 13.95

PAN FRIED COD LOIN

*Shetland Mussels, Buttered Peas & Broad Beans, Lemon
Parsley Cream Sauce - 16.50*

THAI FISH CURRY

*Cod, Mussels, Red Mullet & Prawns Served
with Fragrant Rice - 15.00*

LARKINS BEER BATTERED COD

*Chunky Chips, Homemade Tartare Sauce - 13.95
Add Garden Peas or Mushy Peas - 1.00*

WILD GARLIC & PEA RISOTTO

Pea Shoots, Parmesan- 10.95

BEETROOT & BROCCOLI SALAD

Blue Cheese Bon Bons, House Dressing- 10.95

TRADITIONAL PLOUGHMAN'S LUNCH

*Served with Bread, Pickles & a choice of two options:
Scotch Egg /Ham/ Penshurst Cheddar /Brie /
Sussex Blue - 11.00(Add any extra for 1.50)*

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SIDE ORDERS
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Chips - 2.95

Selection of Fresh Vegetables - 2.50

Garlic & Rosemary Roasted New Potatoes - 2.95

Mixed Salad - 2.95

Tomato & Red Onion Salad - 2.95

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COFFEE
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Filter Coffee - 2.40

Cappuccino - 2.95

Café au Lait - 2.95

Americano - 2.75

Espresso - 2.25

Double Espresso - 3.00

Liqueur Coffee - 4.95

Irish Coffee - 4.75

Floater Coffee - 2.95

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TEA
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Breakfast | Earl Grey | Peppermint

Camomile | Green Tea

2.40

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HOMEMADE DESSERTS
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BANANA BREAD AND BUTTER PUDDING

Caramelised Bananas, Clotted Cream - 6.00

RHUBARB & STEM GINGER

TRIFLE- 6.00

WARM CHOCOLATE BROWNIE

Chocolate Sauce, Vanilla Ice Cream - 6.00

WARM TREACLE TART

Vanilla Ice Cream - 6.00

VANILLA CREME BRULEE

Homemade Shortbread Biscuit- 6.00

SELECTION OF CHEESE & BISCUITS

Somerset Brie, Sussex Blue, Penshurst Cheddar - 8.50

ICE CREAM & SORBET

Vanilla, Toffee Fudge, Rum &

Raisin, or Honeycomb, Ice Cream

Lemon, Mango & Passion Fruit or Raspberry Sorbet

1.75 each scoop