



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

SALAD OF MOZZARELLA, PEA AND MINT MOUSSE
Broad Beans & Garden Peas - 6.25

PRESSED BEEF & BACON TERRINE
Pickled Red Cabbage, Gherkin - 6.95

BAKED NUT & APRICOT CRUSTED BABY CAMEMBERT
Carrot Chutney, Toasted Ciabatta - 7.50

CHICKEN LIVER PARFAIT
Courgette Chutney, Toast - 5.95

SOUP OF THE DAY
Artisan Bread - 5.50

KING PRAWN, SMOKED SALMON & CRAB COCKTAIL
With Granary Bread - 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.*

ROASTED LAMB RUMP WITH LAMB SHOULDER SHEPHERDS PIE
Peas, Broad Beans & Asparagus- 17.50

*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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STEAK, MUSHROOM & LARKINS ALE PIE

Champ Mash, Seasonal Vegetables - 15.50

PAN FRIED CHICKEN BREAST

Fondant Potato, Baby Heritage Carrots, Buttered Baby Turnips - 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

CRISPY BEEF SALAD

Sweet Chilli Dressing, Mooli, Crispy Egg Noodles - 12.95

PAN FRIED SEABASS

Squash & Chickpeas, Curry Beurre Blanc, Crispy Samphire - 16.50

COD, SMOKED HADDOCK

& PRAWN FISH PIE

Topped with Mash with Peas, Broad Beans & Baby Onions - 15.50

LARKINS BEER BATTERED COD

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

COURGETTE AND TOMATO RISOTTO

with Oregano and Parmesan - 10.95

BEETROOT & BROCCOLI SALAD

Blue Cheese Bon Bons, House Dressing - 10.95

BUTTERNUT, SRI LANKAN CURRY

Tandoori Cauliflower, Naan Bread, Coconut & Tomato Sambal - 13.00

TRADITIONAL PLOUGHMAN'S LUNCH

*Served with Bread, Pickles & a choice of two options:
Chicken Liver Parfait / Ham / 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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WARM LEMON DRIZZLE CAKE

Confit Lemon and Cream - 6.00

ENGLISH STRAWBERRIES AND CREAM

Raspberry Sorbet, Meringues - 6.00

EXPRESSO PANNACOTTA

Hazelnut Brittle - 6.00

WARM CHOCOLATE BROWNIE

Chocolate Sauce, Vanilla Ice Cream - 6.00

WARM BAKEWELL TART

Vanilla Ice Cream - 6.00

VANILLA CREME BRULEE

Homemade Shortbread Biscuit - 6.00

SELECTION OF CHEESE & BISCUITS

Somerset Brie, Sussex Blue, Mature 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

PLEASE BE AWARE THAT OUR DISHES ARE COOKED TO ORDER - YOU MAY EXPERIENCE A SLIGHT DELAY DURING BUSY PERIODS. TO THE BEST OF OUR KNOWLEDGE THE INGREDIENTS WE USE ARE GM FREE.

SOME DISHES MAY CONTAIN TRACES OF NUTS.