



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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CHICKEN LIVER & HONEY PATE
Sticky Onions, Toast – 6.50

DEEP FRIED PANKO BACON MAC ‘N’ CHEESE BALLS
Mixed Leaves, Barbecue Sauce – 5.95

SMOKED HADDOCK & STOUT RAREBIT
Soft Poached Egg, Hollandaise, Pancetta – 6.95

PULLED PORK SCOTCH EGG, HOT FLAKED SMOKED SALMON
English Asparagus, Chive Hollandaise – 8.50

WHIPPED GOATS CHEESE SALAD
Parma Ham, Figs, Balsamic Reduction – 7.50

MEXICAN SPICY BEANS
Garlic Rubbed Toasted Sourdough, Chive Sour Cream – 6.50

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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.*

CHARGRILLED DUCK BREAST
Sauteed Potatoes, Charred Baby Gem, Kentish Cherries, Cherry Coulis – 15.95

PARMA HAM WRAPPED COD LOIN
Mango, Chilli & Avocado Salsa, Buttered Salad Potatoes, Basil Pesto – 16.50

Pinot Grigio, Il Casone, VENETO ITALY 11.5 %
BY THE GLASS 125ML – 3.95 / 175ML – 5.40 / 250ML – 7.20
Pinot Noir Gran Reserva, Vina Echeverria LEYDA VALLEY CHILE 13.5%
BY THE GLASS 125ML – 4.70 / 175ML – 6.40 / 250ML – 8.85

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MAIN DISHES
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**SLOW COOKED BARBECUE
BABY BACK RIBS**

Skinny Fries, Coleslaw - 13.95

28-DAY AGED SURREY FARM RUMP

*Watercress, Grilled Mushroom & Tomato, Chips
Served Plain or with Garlic & Cayenne Butter or
Peppercorn Sauce - 19.95*

5-HOUR SLOW-ROASTED PORK BELLY

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

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

Honey & Mustard Dressing - 13.95

BOTTLE HOUSE MINCED STEAK BURGER

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

**BARBECUE PULLED BEEF
BRISKET IN A BRIOCHE ROLL**

Barbecue Mayo, Coleslaw, Skinny Fries - 12.95

CHILLI & LIME CRUSTED HAKE FILLET

Creamy Mash, Buttered Spinach, Curried Cream- 14.50

ROASTED SMOKED HADDOCK

*Buttered Samphire, Dauphinoise Potatoes, Crispy Bacon,
Mustard & Cheddar Cream- 15.95*

SMOKED SALMON & CRAYFISH SALAD

New Potatoes, Marie Rose Dressing - 14.50

LARKINS BEER BATTERED COD

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

CAJUN FALAFEL BURGER

*Brioche Roll, Sweet Chilli Mayo, Coleslaw,
Skinny Fries - 10.95*

**WILD MUSHROOM, SPINACH &
ASPARAGUS GNOCCHI**

Toasted Nuts, Basil Pesto, Feta- 10.95

TRADITIONAL PLOUGHMAN'S LUNCH

*Served with Bread, Pickles & a choice of two options:
Cumberland Sausage / Pulled Pork Scotch Egg /
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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LEMON & LIME CHEESECAKE

Fresh Raspberries, Fruit Coulis - 6.00

**ENGLISH STRAWBERRY &
VANILLA BAKED YOGHURT**

Blackberry & Prosecco Compote, Oat Granola - 6.00

CHOCOLATE BROWNIE

Toffee Sauce, Vanilla Ice Cream - 6.00

MANGO & PASSIONFRUIT MOUSSE

Toasted Almonds - 6.00

VANILLA BRULEE

Chocolate & Nut Biscotti - 6.00

SELECTION OF CHEESE & BISCUITS

Somerset Brie, Sussex Blue, Penshurst Cheddar - 8.50

ICE CREAM & SORBET

*Vanilla, Toffee Fudge, Strawberries
& Cream or Honeycomb Ice Cream*

*Lemon, Elderflower or Mango Sorbet
1.75 each scoop*