



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
Figs, Parma Ham, Balsamic Reduction - 7.50

SOUP OF THE DAY
Served with Village Bakery Bread - 4.95

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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.*

NEW SEASON SUSSEX LAMB RUMP
Creamy Mash, Fine Beans, Mint Jus- 18.95

CAJUN MONKFISH TAIL
Spicy Beans, Buttered Spinach, Almond Rice, Pancetta, Sweet Chilli Cream- 17.50

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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**HONEY & SESAME GLAZED
PORK TENDERLOIN**

*Ale Braised Pig Cheek, Creamy Mash, Black Pudding,
Fine Beans, Mustard Jus - 16.95*

28-DAY AGED SURREY FARM SIRLOIN

*Watercress, Grilled Mushroom & Tomato, Chips
Served Plain or with Garlic & Cayenne Butter or
Peppercorn Sauce - 24.95*

5-HOUR SLOW-ROASTED PORK BELLY

*Dauphinoise Potatoes, Creamed Hispi Cabbage & Bacon,
Apple & Cider Jus - 15.50*

**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 BEEF BRISKET ROLL

Barbecue Mayo, Coleslaw, Skinny Fries - 12.95

SUSSEX STEAK MELT CIABATTA

*Monterey Jack, Mustard Mayonnaise, Gherkins with Onion
Rings & Fries - 10.95*

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

Garlic Roasted Jersey Royals, Marie Rose Dressing- 14.50

LARKINS BEER BATTERED COD

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

CHICK PEA & VEGETABLE CURRY

*Almond Rice, Chargrilled Naan Bread,
Mango Chutney - 10.95*

**WILD MUSHROOM, SPINACH &
ASPARAGUS GNOCCHI**

Toasted Nuts, Basil Pesto, Feta- 10.95

TRADITIONAL PLOUGHMAN'S LUNCH

*Served with Bread and Pickles & a choice of two options:
Cumberland Sausage / Pulled Pork Scotch Egg /
Penshurst Cheddar / Brie / Kentish 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 Jersey Royals - 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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PRALINE & CARAMEL

BAKED CHEESECAKE

Toffee Sauce, Honeycomb - 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 "TIRAMISU"

Orange Sponge, Toasted Almonds - 6.00

COFFEE & AMARETTO BRULEE

Chocolate & Nut Biscotti - 6.00

SELECTION OF CHEESE & BISCUITS

Somerset Brie, Kentish Blue, Penshurst Cheddar - 8.50

ICE CREAM & SORBET

Coconut, Vanilla, Toffee Fudge, Rum & Raisin Ice Cream

Apple, Raspberry, Lemon or Mango Sorbet

1.75 each scoop