

*This is a sample menu and may be subject to change through the season

FISH

Black treacle cured salmon, grilled artichoke salad 12

Handpicked crab bao buns, chilli cinnamon pickled cabbage, ginger mayo 12

Smoked haddock & Sussex Charmer Mac's Farm scotch eggs, Ridgeview Blanc de Noirs & tarragon cream 12
Pair with Blanc de Blancs 2018

VEGETABLES

Breaded mozzarella, smokey tomato ketchup (v) 10

Beetroot terrine, walnut brittle, sourdough, pumpkin butter (ve) 10

Butternut squash & maple galette, spinach, Bute Island Sheese (ve) 10
Pair with Cavendish NV / Blanc de Noirs 2015

MEAT

Curried goat tacos, pineapple salsa, preserved lime yoghurt 13

Slow cooked peppered brisket, Yorkshire pudding, maple carrots, gravy mayo 13.5
Sparkling Red Reserve

Sticky teriyaki pork belly bites, sesame, crispy onions, pickled chilli 14

ON THE SIDE

Smashed garlic potatoes, saffron aioli (ve) 6

Deep fried parsnips, curry mayo (veo) 5

Pigs in blankets, apple & clementine chutney 6

Brown butter leek gratin, garlic herb crumb (ve) 6

Winter green salad, pomegranate, Sussex blue cheese, candied pecans (v) 7

BITES

Mixed selection of bread, South Downs salted butter, rapeseed oil, Ditchling Verjuice (veo) 5

Salt & pepper peanuts and cashews (ve) 4

Sicilian Nocellara olives (ve) 4

BOARDS

CHARCUTERIE 16
A selection of Beal's Farm charcuterie, Sussex Biltong, cornichons, sourdough

SUSSEX CHEESE
A selection of local cheeses, cornichons, chutney, crackers (v)
Cheese for one 10
Cheese for two 16

BEST OF BOTH 25
A mix of charcuterie and Sussex cheeses