

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

## FISH

Black treacle cured salmon, grilled artichoke salad 13

Handpicked crab bao buns, chilli cinnamon pickled cabbage, ginger mayo 14

Smoked haddock & Sussex Charmer Mac's Farm scotch eggs, Ridgeview Blanc de Noirs & tarragon cream 12.5  
*Pair with Blanc de Blancs 2018*

## VEGETABLES

Breaded mozzarella, smokey tomato ketchup (v) 11

Beetroot terrine, walnut brittle, sourdough, pumpkin butter (ve) 11

Butternut squash & maple galette, spinach, Bute Island Sheese (ve) 11  
*Pair with Cavendish NV / Blanc de Noirs 2015*

## MEAT

Curried goat tacos, pineapple salsa, preserved lime yoghurt 14

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 7

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

Winter green salad, pomegranate, Sussex blue cheese, candied pecans (v) 7.5

## BITES

Mixed selection of bread, South Downs salted butter, rapeseed oil, Ditchling Verjuice (veo) 6

Salt & pepper peanuts and cashews (ve) 4

Sicilian Nocellara olives (ve) 5

## BOARDS

**CHARCUTERIE** 17  
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 13  
Cheese for two 18

**BEST OF BOTH** 30  
A mix of charcuterie and Sussex cheeses