



# AUTUMN MENU

FRESH - SEASONAL - LOCAL

## WHILE YOU WAIT

**Freshly baked sourdough bread** V \*\* 4.95  
salted butter, balsamic syrup,  
Cold Pressed Oil Company rapeseed oil

**Giant green olives** VE GF 3.50  
house marinade

**Honey and mustard  
glazed chipolatas** 4.95

**Catch of the day battered scampi** GF 5.50  
homemade tartare sauce

## STARTERS

**Homemade soup of the day** GF \*\* 5.95  
freshly baked sourdough, salted butter

**Pressed chicken and duck terrine** GF 8.25  
real ale chutney, sourdough bread

**Pheasant and partridge croquette** 7.95  
blackberry and beetroot compote,  
Kingfisher Farm watercress

**John Ross hot smoked salmon** GF 8.25  
baked sourdough crumpet, poached free  
range egg, caviar, bearnaise sauce

**Signature prawn cocktail** GF 9.50  
shredded fennel and romaine lettuce,  
cocktail sauce, crispy onions

**Broccoli and Norbury Blue cheese tart** GF V 7.50  
Kingfisher Farm watercress, pickled pear salad

**English goat's curd and roasted carrot salad** V \*\*  
spiced bulgur wheat, Secretts' baby leaves,  
pomegranate seeds  
starter 7.95 | main 14.50

## SHARING BOARDS

Perfect for grazing or as a main for one

**Best of British board** GF 19.95  
pressed chicken and duck terrine, honey and mustard  
glazed chipolatas, catch of the day scampi, John Ross  
hot smoked salmon, blackberry and beetroot compote,  
tartare sauce, fresh sourdough bread

**Baked Camembert** V GF 15.95  
truffle scented blossom honey,  
fresh sourdough bread  
*additional sourdough bread 2.00*

## MAINS

**Battered haddock and chips** GF 14.95  
fresh from Brixham Market,  
homemade mushy peas, tartare sauce

**British beef burger** GF 15.50  
made with prime beef rib, Red Leicester,  
bacon jam, beef tomato, romaine lettuce,  
house burger sauce, toasted brioche bun, chips  
*Double up your burger patty 4.50*

**Pan roasted chicken supreme** GF 15.95  
buttered mash, sauteed cavolo nero,  
butternut squash purée, grain mustard sauce

**Smoked haddock and cheddar fishcake** 15.50  
with Old Winchester cheddar, creamed leeks  
and grain mustard sauce, poached free  
range egg, crispy onions

**Venison, bacon and mushroom pie** GF 15.95  
encased in rosemary pastry, served with buttered  
mash, sautéed hispi cabbage and cavolo nero

**Mushroom bourguignon pie** V GF \*\* 14.95  
encased in shortcrust pastry, served with buttered  
mash, sautéed hispi cabbage and cavolo nero

**8oz British grass fed rump cap steak** GF 25.95  
chunky chips, beer braised onions,  
Kingfisher farm watercress  
*Add your choice of bearnaise sauce,  
peppercorn sauce or garlic butter 1.75*

**Butternut squash risotto** V GF \*\* 13.50  
shaved Sussex charmer,  
toasted pumpkin seeds

## A BIT ON THE SIDE

chips V GF | buttered mash V GF  
sautéed cavolo nero and hispi cabbage V GF  
Secretts' baby leaf salad V GF | rosemary braised carrots V GF  
All 3.95

## DESSERTS

**Blackberry and apple crumble tart** V \*\* GF 6.75  
vanilla custard

**Sticky toffee pudding** V GF 6.75  
rum crème fraîche

**Warm chocolate brownie** V GF 6.75  
salted caramel sauce, honeycomb ice cream

**Crème brûlée** V GF 6.50  
fresh raspberry, burnt sugar

**Local ice cream** V GF  
2 scoops 3.95 | 3 scoops 5.25  
chocolate | vanilla | strawberry  
honeycomb | salted caramel | cherry

**Local sorbet** VE GF  
2 scoops 3.95 | 3 scoops 5.25  
lemon | raspberry | mango

## LOCAL BRITISH CHEESE BOARD

grapes, celery, real ale chutney,  
artisan crackers GF 9.50

**Rosary Ash** V  
from pasteurised goat's milk from the borders  
of the New Forest, with a mousse-like  
texture and a natural acidity

**Pratchett Blue** V  
a Dorset blue cheese, with a creamy and oaky  
sweetness, from pasteurised cows milk

**Winslade** V  
made in Hampshire, this Vacherin and  
Camembert cross, has a soft creamy  
texture and a nutty flavour

**Sussex Charmer** V  
from West Sussex; a creamy mature cheddar  
taste with the zing of Parmesan

## SANDWICHES

**Monday to Saturday (lunchtime only)**  
EXCLUDING BANK HOLIDAYS

**Ploughman's sandwich** GF 8.25  
Honey roasted ham, mature cheddar,  
real ale chutney  
*Served either on white or granary bread*

**Sussex charmer grilled cheese** V 8.25  
Welsh rarebit, beer braised onions

**Gourmet fish finger sandwich** GF 9.25  
served in a brioche bun, tartare sauce,  
Kingfisher Farm watercress

## GREEN PLATE POLICY

ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have any allergies or intolerances your food should be served on a green plate. **Please do not consume anything not served on a green plate.**

V = VEGETARIAN DISH

VE = VEGAN DISH

\*\* = CAN BE ADAPTED TO VEGAN ON REQUEST

GF = USES NON GLUTEN CONTAINING  
INGREDIENTS (NGCI)

GF = CAN BE ADAPTED TO USE NON GLUTEN  
CONTAINING INGREDIENTS ON REQUEST