



SUNDAY 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

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

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

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

GREAT BRITISH ROASTS

Roast sirloin of British beef **GF** 18.50
(cooked pink)

Dry aged loin of English pork **GF** 16.75
crackling, apple sauce

EXTRA TRIMMINGS

sage and onion stuffing **GF** 3.50

Yorkshire pudding **V** 1.50

cauliflower cheese **V** **GF** 3.95

roast potatoes **GF** 3.95

sautéed cavolo nero and hispi cabbage **V** **GF** 3.95

rosemary braised carrots **V** **GF** 3.95

Half roast chicken **GF** 15.95
sage and onion stuffing

Trio of roasts **GF** 19.95
Can't decide which meat to have?
Why not have a bit of each?

roasts served with homemade
Yorkshire pudding, duck fat roast potatoes,
seasonal vegetables and rich red wine gravy **GF**

Stuffed flat mushroom **V** ****** **GF** 12.95
Yorkshire pudding, roasted new potatoes,
seasonal vegetables, rich red wine gravy

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

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

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

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

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