

The Ginger Pig Bloody Mary - roasted bone marrow vodka | jalapeño shrub | seasoning | celery bitters | Worcestershire sauce | Tabasco - £12

Snack

Oysters, shallot vinegar £9.75-3 | £19.5-6 | £39-12 (Sul, Mo)

Sussex parmesan croquettes, wild garlic mayo £6 (G, E, Mi, Sul)

Homemade bread, marmite butter, miso aioli £5.5 (G, Mi, Soy, N, Ses)

Whipped cod roe, harissa, pita £6 (G, F, Sul)

Starter

Chermoula squash & date pastilla, pomegranate molasses, almond £9.5 (G, Sul)

Steak tartare, cured egg yolk, pickle emulsion, parmesan, crouton £12.5 (G, E, Mi, Mu, Sul)

Chalk stream trout, fennel, mustard dressing, crisp bread £11 (Mi, G, Mu, Sul, F)

English asparagus soup, wild garlic oil, homemade bread £8.5 (Mi, N, G, Sul)

Main

Roast sirloin of beef £19.5 (G, E, Mi, C, Mu, Sul)

Roast pork loin & apple sauce £18.5 (G, E, Mi, C, Mu, Sul)

Mushroom & spinach pithivier, gravy £16.5 *vegan on request* (G, E, Mi, C, Soy, N, Sul)

All roasts come with Yorkshire pudding, roast potatoes, cauliflower cheese puree, honey roast carrots, braised red cabbage, seasonal greens & gravy

Fillet of bream, Jersey royals, tender stem broccoli, sauce vierge £19.5 (F, Mi, C)

G=Gluten/Cereals Cr=Crustaceans E=Egg F=Fish P=Peanuts Soy=Soybean Mi=Milk N=Nuts C=Celery Mu=Mustard Ses=Sesame
Sul=Sulphur Dioxide/Sulphites L=Lupin Mo=Molluscs

Dessert

Apple & rhubarb crumble, vanilla custard £9 (G, E, Mi)

£1 from this dessert goes to Action Medical Research, a Sussex charity changing children's lives through medical research.

Dark chocolate & almond torte, burnt orange ice cream £11 (G, E, Mi, N)

Perry poached pear, blackcurrant ripple ice cream £9.5 *vegan on request* (G, E, Mi, N)

Buttermilk panna cotta, rhubarb, amaretti £7.5 (G, Mi, N)

House truffle or fudge £2.5 *each (Allergens will vary)*

Savoury

British cheese selection, house crackers, chutney, candied walnuts £12.5 (G, Mi, N, C, Mu, Sul)

Harveys rarebit £7.5 (G, E, F, Mi, Mu, Sul)

Sweet Wine 75ml

Muscat de Rivesaltes, Domaine Cazes, Roussillon, France £9

Tokaji Late Harvest Cuvee, Sauska, Tokaji, Hungary £12

Vidal Icewine, Peller, Ontario, Canada £16

Port 75ml

LBV Port, Quinta do Crasto £7

Tawny Port 10YO, Warre Otima £12

Krohn Colheita vintage 2003 £17

Please inform us of any allergies we should be aware of. Whilst we take every care to cater for allergies and intolerances, all our food is prepared in a kitchen where allergens are present. Some of our dishes may contain shot. A discretionary 12.5% service charge is added to our bills which goes directly to the staff, the company does not profit from this in any way.

