

Minerals & Fruit Juices

Kingsdown Sparkling Pressés - Kent

Cloudy Lemonade	330ml	£4.95
Orange	330ml	£4.95
Rhubarb	330ml	£4.95
Elderflower	330ml	£4.95
Blackcurrant	330ml	£4.95

Selection of Folkington Juices

Lemonade	200ml	£4.30
Soda	200ml	£4.30
Ginger Beer	200ml	£4.30

Fevertree, Premium Mixers

Indian Tonic	200ml	£4.70
Slimline Tonic	200ml	£4.70
Appletiser	200ml	£4.30
Ginger Ale	125ml	£3.65
Coke	200ml	£4.30
Coke Zero	200ml	£4.30
Southdown Mineral Water	330ml	£3.50
Still or Sparkling	750ml	£5.70

Beers, Ales & Ciders

Moretti (Draft) £6.70 Pint / £3.35 ½ Pint

Bedlam Pilsner, Plumpton	300ml	£6.10
Peroni	330ml	£6.10
Heineken 0%	330ml	£6.10
Bedlam Pale, Plumpton	300ml	£6.10
Longmans Old Ale	500ml	£7.10
Harvey's IPA, Lewes	500ml	£6.70
Harvey's Best Bitter, Lewes	500ml	£6.70
Longmans Best Bitter	500ml	£6.70
Silly Moo Cider, Horsham	500ml	£9.00
Rekorderlig Strawberry/Lime	500ml	£6.70
Curious Apple, Chapel Down	330ml	£6.10

Gin

	50ml	25ml
Mayfield Gin, Mayfield	£12.00	£6.10
Tom Cat Sussex Gin	£10.30	£5.35
Seven Sisters Gin, Alfriston	£9.95	£5.25
Raspberry Pinkster Gin	£8.25	£4.25
Chapel Down Gin	£9.10	£4.70

Vodka

	50ml	25ml
Toffee Vodka, Ditchling	£7.10	£3.80
Chapel Down Vodka	£12.00	£6.15
Black Cow Vodka	£7.00	£3.60
Strawberry Black Cow Vodka	£7.00	£3.60

Rum

	50ml	25ml
Mad City Botanical White Rum		
Bolney	£8.95	£4.50
Bacardi Coconut Rum	£7.60	£3.70

Whisky & Cognac

	50ml	25ml
Bells, Scotland	£7.05	£3.75
Jack Daniels, Tennessee	£9.35	£5.05
Remy VSOP Cognac	£14.35	£7.65

Aperitifs

	50ml
Bolney Rosso Vermouth, Haywards Heath	£5.15
Seven Sisters Vermouth, Alfriston	£9.30
Harvey's Bristol Cream, Lewes	£4.10

Champagne & Sparkling Wines

	125ml	175ml	500ml	Bottle
Canard-Duchêne Champagne, NV	£12.90	£18.20		£60.00
Hindleap Seyval Blanc, Bluebell Vineyards	£9.30	£12.90	n/a	£46.00
Nyetimber Classic Cuvée, West Chillington	£14.60	£20.50	n/a	£88.00
Rosé Brut, Rathfinny Wine Estate, 2017	£14.45	£20.10	n/a	£78.00
Kingscote Sparkling NV	£8.40	£11.50	n/a	£45.00

Rosé Wine

Ashdown Rosé, Bluebell Vineyards, 2018	£7.30	£10.30	£30.00	£45.00
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White Wine

Ashdown Bacchus, Bluebell Vineyard	£7.30	£10.30	£28.85	£44.00
Chardonnay, Kingscote Vineyard	£7.90	£10.70	£30.20	£45.00
Chapel Down Dry Flint, Tenterden	£9.65	£13.50	£35.00	£56.00
Pinot Gris, Bolney Wine Estate	£8.40	£11.95	£28.85	£55.00
Cradle Valley White, Rathfinny Estate	£8.70	£12.35	£34.00	£50.00
Sauvignon Blanc, Kingscote Vineyard	£8.60	£11.80	£33.20	£50.00
Chablis, Victor Berard	£9.80	£13.75	£35.00	£52.00

Red Wine

Pinot Noir, Bolney Estate	£9.90	£13.50	£38.20	£56.00
Nostros Merlot, Gran Reserva, Chile	£7.30	£9.25	£25.00	£38.00
Malbec, Terrazas, Selection	£8.40	£11.85	£29.00	£46.00
Rioja, Vina Berceo Crianza,	£7.60	£10.70	£25.75	£40.00
Shiraz, Wide River, South Africa	£6.75	£9.25	£22.15	£35.00





TABLE NIBBLES

all priced at £5.50

Hummus & Sourdough Crostini (Vg,G,N,Se)

Jumbo Nocarella Olives (Vg)

Warm Sourdough with aged balsamic & olive oil (Vg, Su, G)

STARTERS

Soup of the Day with Warm Bread (Vg) £7.50

Parma Ham with Grilled Asparagus (M,Mu) £11.50
Parmesan shavings, baby herb salad, aioli

Duck Chestnut & Artichoke Terrine (E,N,Su) £9.50
Fig jam & toasted sourdough

Spiced baby Calamari (F,Mu,So) £9.50
Lightly spiced crispy baby calamari, saffron aioli, Sweet chilli tomato jam

Smoked Mackerel Pate (F,M,G) £10.50
Sourdough crostini, horseradish cream

SHARING BOARD

Local & British Cheese (G, M) £34.00
Goat's cheese, Sussex brie, smoked cheddar, red onion marmalade, focaccia, olives

Grazing Board *Vg (Se,G,Su) £12.95
Marinated olives, hummus, Sourdough crostini, roasted nuts, root vegetable chips, cornichon

MAIN COURSES FROM THE GRILL

10oz Sirloin Steak (G,M,Mu) £29.00
Red wine jus, tomato compôte, giant onion rings, grilled mushrooms, skinny fries & aioli

Corn fed Chicken Supreme £22.50
Grilled corn fed chicken breast, chorizo oil sauteed new potatoes, roasted chorizo, kale

Osso Buco (Ce) £24.00
Beef shin slowly braised, root vegetables, saffron risotto

BURGERS

Forest Row's Tablehurst Farm Bio-dynamic Farmed Beef £19.95

Grilled Butterfly Chicken Breast £19.95
Both served in a brioche bun, cheddar cheese, relish, bbq mayo, onion rings, homemade slaw & skinny fries (G,M,Mu)

The Beyond Meat Burger (Vg,G,Mu) £19.95
Beyond meat burger, vegan cheese, relish, vegan mayo, onion rings, homemade slaw & skinny fries

FISH & PASTA

Grilled Fish of the Day (F,M) £21.00
Capers, lemon, new potatoes, spinach & herb butter sauce

Salmon Fishcake (F,G,M,E,So,Su) £17.95
Soy and maple glazed roasted salmon fishcake, wild rocket, lemon & pomegranate dressing

Smoked Chicken Gnocchi (G,M) £17.00
Pesto, parmesan & spinach, crispy onion

Cherry Tomatoes & Feta Linguine (G,M) *Vg £17.00
Roasted cherry tomatoes with feta cheese, spinach & pesto

SALADS & HEALTH PLATES

Mixed Forest Salad (Vg, Su) £12.50
Roasted peppers, artichokes, sunflower seeds & balsamic

Asian Sweet Crispy Beef Salad £12.50
(G, Mu, N,So,Su)
Sweet crispy beef, Asian cabbage, crisp lotus chips, Japanese radish, cashew nuts

Smashed Avocado on Toasted Sourdough Bread (E,G) *Vg £12.50
Poached eggs & sundried tomato compôte

add smoked chicken or smoked salmon £7.00

HAND MADE PIZZA

Margherita Base with a choice of two toppings & Aioli (Vg, G, So, Mu)
gluten free pizza bases are available

Adult 10" Pizza £17.50

Child 8" Pizza £11.00

extra cheese (M)
honey roasted ham
grilled mushrooms (Vg)
olives (Vg)
artichokes (Vg)
smoked chicken

additional toppings available all priced at £1.00

BRASSERIE SPECIALITY SANDWICH

Available 12pm-3pm daily

Stone Oven Baked Puccia Bread with Salad Garnish and Skinny Fries £14.50

Smoked salmon cream cheese, artichokes & roquette (G,So,M,F)

Pulled pork shoulder, grilled cheese, roquette, gherkin & bbq mayonnaise (G,So,M)

Goats cheese, pesto, roasted peppers, artichokes & roquette (So,M) *Vg

SIDES all priced at £6.00

Parmesan Truffle French Fries (M)
Truffle oil and parmesan

Homemade Slaw (Mu)

Tenderstem Broccoli and Green Beans

Giant Beer Battered Onion Rings (G)

DESSERTS all priced at £8.00

Pear, Oat & Walnut Cheesecake (E,G,M,N)
Blackberry sorbet

Milk Chocolate Delice (E,G,M,N)
Salted caramel, Bailey's ice cream, popcorn

Lemon Pannacotta (G,M)
White chocolate crumble, raspberry sorbet

Pineapple Bakewell (G,V,N) *Vg
Coconut sorbet (Available G/F, dairy free or vegan)

Down View Farm Ice Creams (M)
3 x scoops from the award-winning Sussex selection

Selection of Sorbets 3 scoops

Booja, Booja Vegan Ice Cream (Vg, So)

Vegan Toffee Apple Cake (Vg, N, So)
with choice of sorbet or ice cream

Sussex Crumble Cheddar (M,G)
Quince jelly, grapes & crackers

Nut free pesto available / Children's portions available on all dishes / Gluten free dishes available
*Vg - Dish can be adapted to vegan - please ask your server

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.