

TABLE NIBBLES

Warm Cheese and Herb Mini Muffins	(G,M,E,Su) £6.00
onion chutney	
Nocellara Olives	£5.00
Farmhouse Sourdough with Butter	(G,M) £4.50

STARTERS

Soup of the Day with Warm Bread	(V,Vg,G) £8.00
Hot Smoked Salmon Cocktail	(F,G,E,C) £13.00
sourdough, baby gem, cocktail dressing (add caviar £3.50)	
Mozzarella Croquettes	(V,M,E,G,Mu) £11.00
Dijonnaise	
Chicken Liver Pate with Brandy	(M,G,Su,Mu) £12.00
onion chutney & sourdough	
Hot Mustard Rarebit	(M,Mu,G,Su,E) £10.00
sourdough, gherkin, aioli	
Hummus, Dukkah	(V,SE,G) £12.00
spiced chickpeas, mint, pomegranate & flat bread	

MAIN COURSES

Lemon & Rosemary Chicken	(M,G) £25.00
chorizo, spiced couscous, tzatziki, flat bread, lime	
Slow Braised Beef Featherblade	(M,G) £29.00
tenderstem broccoli, gratin potato, red wine jus	
Tomato & Courgette Linguini	(V,PB,So,G) £21.00
grilled courgette, dried tomato, spinach, plant based cheese, vegan tomato pesto (may contact nuts & mustard)	
Seasonal Market Fish	(F,M,Su) £28.00
pomme anna, spinach, basil & tomato salsa, grilled lemon	
Butternut Squash Baked Filo Tart	(F,PB,Su) £24.00
chilli jam, avocado, lentils, butternut, plant based cheese & roquette	

BURGERS & GRILLS

Forest Row’s Tablehurst Farm Bio-Dynamic Farmed Beef Burger & Pulled Pork	(M,G,Mu,Su) £22.00
potato brioche bun, cheddar, caramelised onion chutney, beef tomato, gherkin, onion rings & fries	
Grilled Butterfly Chicken Breast Burger	(G,M,Mu,Su) £19.00
potato brioche bun, cheddar, caramelised onion chutney, beef tomato, gherkin, onion rings & fries	
Grilled 8oz Sirloin Steak & Frites	(Mu,E) £29.00
aioli, watercress, skinny fries	
Crispy Smoky Jackfruit Burger	(Vg,Mu,G,So,Su) £19.00
potato brioche bun, plant based cheese, smoky sauce, onion chutney, beef tomato, baby gem, fries & onion rings	

SALADS & HEALTHY PLATES

Lebanese Grain & Chickpea Salad	(PB,G,So,F) £15.00
aubergine, mint, sultanas, spring onions with harissa, roasted sweet potato, grilled lime, coconut yoghurt add grilled chicken or hot smoked salmon £3.50	
Classic Caesar Salad	(F,M,G,Se,Mu,E) £15.00
baby gem lettuce, anchovies, parmesan, croutons, Caesar dressing add grilled chicken £3.50	

PIZZA

10” Margherita base with a choice of two toppings	(G,M,*V) £18.00
gluten free pizza bases are available extra cheese & plant base cheese (M)	
Choose from:	
grilled mushrooms (Vg)	
olives (Vg)	
artichokes (Vg)	
chorizo	
pulled pork	
Additional Toppings	£1.50 per topping
(may contact So,Mu)	

BRASSERIE LUNCHTIME OFFER

Available 12pm – 2.30pm daily

Stone Oven Baked Panzerotto Bread with Mixed Salad & Skinny Fries	£14.00
(May Contain So)	

Choose from:
hot smoked salmon cream cheese, artichokes, roquette (G,M,F,Su,Mu)

pulled pork, cheddar cheese, roquette, gherkin & Dijonnaise (G,Su,Mu,M)

goat's cheese, pesto with sundried tomato & roquette (V,G,Mu,Su,M*)

(all Panzerotto may contain So)

SIDES All priced at £7.00

Plain Fries
Mixed Side Salad (Mu,Su)
Loaded Halloumi Fries
bbq, spring onion (Mu,Su)
Tenderstem Broccoli
aioli, crispy onion (E,Mu, may contain G)

DESSERTS All priced at £10.50

Baked Vanilla Cheesecake (M,E,G)
raspberry ripple ice cream (may contain nuts)

Vegan Chocolate & Orange Ganache (N,G,So,PB)
plant based ice cream & roasted hazlenuts

Treacle Tart (G,M,E)
blackberries & Cornish clotted cream

Selection of Local Ice Creams and Sorbets
please ask for allergen information

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your choices.

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites V – vegetarian PB – plant based

Nut free pesto available / Gluten free dishes available
Vg* - dish can be adapted to vegan – please ask your server

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.