

## Minerals & Fruit Juices

### Kingsdown Sparkling Pressés - Kent

Cloudy Lemonade	330ml	£4.50
Orange	330ml	£4.50
Rhubarb	330ml	£4.50
Elderflower	330ml	£4.50
Blackcurrant	330ml	£4.50
<b>Selection of Folkington Juices</b>	<b>250ml</b>	<b>£3.90</b>
Lemonade	200ml	£3.90
Soda	200ml	£3.90
Ginger Beer	200ml	£3.90

### Fevertree, Premium Mixers

Indian Tonic	200ml	£4.25
Slimline Tonic	200ml	£4.25
Appletiser	200ml	£3.90
Canada Dry	125ml	£3.30
Coke	200ml	£3.90
Coke Zero	200ml	£3.90
Southdown Mineral Water	330ml	£3.10
Still or Sparkling	750ml	£4.95

## Beers, Ales & Ciders

<b>Bedlam Pilsner</b> , Plumpton	300ml	£5.50
<b>Longmans Old Ale</b>	500ml	£6.40
<b>Bedlam Pale</b> , Plumpton	300ml	£5.50
<b>Harvey's Best Bitter</b> , Lewes	500ml	£6.10
<b>Longmans Best Bitter</b>	500ml	£6.40
<b>Silly Moo Cider</b> , Horsham	500ml	£8.30
<b>Rekorderlig Strawberry/Lime</b>	500ml	£5.90
<b>Curious Apple</b> , Chapel Down	330ml	£5.50
<b>Peroni</b>	330ml	£5.50
<b>Guinness</b>	330ml	£5.50
<b>Heineken 0%</b>	330ml	£5.50

## Gin

	50ml	25ml
<b>Mayfield Gin</b> , Mayfield	£11.00	£5.55
<b>Tom Cat Sussex Gin</b>	£9.50	£4.90
<b>Seven Sisters Gin</b> , Alfriston	£9.10	£4.80
<b>Raspberry Pinkster Gin</b>	£7.80	£3.90
<b>Chapel Down Gin</b>	£8.60	£4.30

## Vodka

	50ml	25ml
<b>Toffee Vodka</b> , Ditchling	£6.50	£3.50
<b>Chapel Down Vodka</b>	£11.00	£5.60
<b>Black Cow Vodka</b>	£6.60	£3.30
<b>Strawberry Black Cow Vodka</b>	£6.60	£3.30

## Rum

	50ml	25ml
<b>Rumbastian Golden</b> , Hastings	£10.50	£5.50
<b>Cloven Hoof Dark Spiced Rum</b>	£7.20	£3.60

## Whisky & Cognac

	50ml	25ml
<b>Bells</b> , Scotland	£6.45	£3.35
<b>Jack Daniels</b> , Tennessee	£8.50	£4.60
<b>Remy VSOP Cognac</b>	£13.10	£6.95

## Aperitifs

	50ml
<b>Bolney Rosso Vermouth</b> , Haywards Heath	£5.00
<b>Seven Sisters Vermouth</b> , Alfriston	£9.00
<b>Harvey's Bristol Cream</b> , Lewes	£4.00

## Champagne & Sparkling Wines

	125ml	175ml	500m	Bottle
<b>Canard-Duchêne Champagne</b> , NV	£10.40	£14.60	n/a	£55.00
<b>Hindleap Seyval Blanc</b> , Bluebell Vineyards	£9.00	£12.50	n/a	£46.00
<b>Nyetimber Classic Cuvée</b> , West Chillington	£14.15	£20.00	n/a	£85.00
<b>Rosé Brut</b> , Rathfinny Wine Estate, 2016	£14.00	£19.50	n/a	£75.00

## Rosé Wine

<b>Ashdown Rosé</b> , Bluebell Vineyards, 2018	£7.10	£10.00	£30.00	£45.00
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## White Wine

<b>Ashdown Bacchus</b> , Bluebell Vineyards	£7.10	£10.00	£28.00	£44.00
<b>Chardonnay</b> , Hidden Spring Vineyard	£8.75	£12.20	£35.00	£52.00
<b>Chapel Down Dry Flint</b> , Tenterden	£9.35	£13.10	£34.00	£56.00
<b>Pinot Gris</b> , Bolney Wine Estate 2018	£8.15	£11.60	£28.00	£43.00
<b>Cradle Valley White</b> , Rathfinny Estate	£8.50	£12.00	£33.00	£50.00
<b>Sauvignon Blanc</b> , CJ Pask, N.Z	£7.85	£11.20	£32.00	£42.00
<b>Domaine St Claire Chablis</b> , Jean Marc Brocard	£8.40	£11.80	£34.00	£45.00

## Red Wine

<b>Lychgate Red</b> , Bolney Estate	£7.85	£11.20	£32.00	£42.00
<b>Pinot Noir</b> , Bolney Estate	£8.40	£12.55	£33.50	£50.00
<b>Malbec</b> , Terrazas, Selection	£8.15	£11.50	£28.00	£43.00
<b>Rioja</b> , Vina Berceo Crianza,	£7.30	£10.40	£25.00	£39.00
<b>Shiraz</b> , Wide River, South Africa	£6.45	£9.00	£21.50	£34.00





## TABLE NIBBLES

all priced at £5.00

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

**Jumbo Nocarella Olives** (Vg)

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

## STARTERS

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

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

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

**Creamed Goat's Cheese** £9.50  
pickled beetroot, pumpkin seeds, toasted sourdough, herbs (Su,G)

**Smoked Salmon Pave** £14.00  
lemon & sunflower seed potato salad, pea shoots (F, Mu)

## SHARING BOARD

**Local & British Cheese & Meats** (G, M) £38.00  
baked camembert, goat's cheese, sussex brie, red onion marmalade, focaccia, olives, Sussex & Wealden smoked meats

## MAIN COURSES FROM THE GRILL

**10oz Ribeye Steak** £28.00

**Chicken Supreme** £21.00

served with tomato compôte, giant onion rings, grilled mushrooms, skinny fries & aioli (G,M,Mu)

## BURGERS

**Forest Row's Tablehurst Farm Bio-dynamic Farmed Beef** £18.95

**Grilled Butterfly Chicken Breast** £18.95

**Plant Based Vegetarian** (Vg) £16.95

served in a brioche bun, cheddar cheese, relish, bbq mayo, onion rings, homemade slaw & skinny fries (G,M,Mu)

## FISH & PASTA

**Grilled Fish of the Day** (F,M) £20.00  
capers, lemon, new potatoes, spinach & herb butter sauce (F,M)

**Smoked Chicken Gnocchi** (G,M) £16.00  
pesto, parmesan & spinach

**Roasted Vegetable Linguine** (G,M) \*Vg £16.00  
peppers, spinach, ricotta, artichokes, pesto & crispy onions

## SALADS & HEALTH PLATES

**Mixed Forest Salad** (Vg) £12.00  
roasted peppers, artichokes, sunflower seeds & balsamic

**Caesar Salad** (M,F,G, Mu) £12.00  
kos lettuce, anchovies & parmesan shavings

**Smashed Avocado on Toasted Sourdough Bread** (E,G) \*Vg £12.00  
poached eggs & sundried tomato compôte

add smoked chicken or smoked salmon £6.50

## HAND MADE PIZZA

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

**Adult 12" 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** £13.00

smoked salmon cream cheese, artichokes & roquette (G,S,M,F)

pulled pork shoulder, grilled cheese, roquette, gherkin & bbq mayonnaise (G,S,M)

goats cheese, pesto, roasted peppers, artichokes & roquette (S,M) \*Vg

## SIDES

all priced at £6.00

**Julienne Chips** (Mu)

**Homemade Slaw** (Mu)

**Mixed Roasted Vegetable Salad**

**Giant Beer Battered Onion Rings** (G)

## DESSERTS

all priced at £8.00

**Orange Crème Brûlée** (G,M,E)  
ginger biscuit & orange confit

**Kentish Strawberry Trifle** (G,E,M)

**Sticky Toffee Pudding** (G,M,E)  
vanilla ice cream

**Down View Farm Ice Creams**  
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

We serve nut free pesto  
Children's portions available on all dishes  
\*Vg - Dish can be adapted to Vegan  
Gluten free dishes available - please ask your server