

## À la Carte Menu

Monday—Thursday & Sunday

From 12:15–15:30

Friday & Saturday

From 12:15–21:00



Smoked Almonds <i>Rosemary and sea salt</i>	4	Green Olives <i>Bella di Cerignola olives stone in</i>	4	Boquerones <i>Fresh Anchovies, smoked tomato salsa</i>	4
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### STARTERS

Venison Parfait <i>Homemade venison liver parfait, onion chutney and toast</i>	9	Cheese Soufflé <i>Sussex Charmer cheese soufflé, mustard cream, shaved Twinehams Grange</i>	9	Traditional Prawn Cocktail <i>Atlantic prawns, lettuce, cucumber, Marie Rose sauce, smoked paprika</i>	9
Smoked Trout Rillette <i>Homemade smoked trout, crème fraîche, citrus and toast</i>	9	Roast Tomato Soup <i>Served with fresh bakery bread</i>	9	Homemade Pork Pie <i>Pork mince, cider jelly, bread and butter pickles</i>	9
Duck Rillette <i>Confit duck leg, madeira jelly, toast</i>	9	Venison Scotch Egg <i>Hot venison and pork scotch egg, bread and butter pickles</i>	9	Duck Egg on Toast <i>Duck egg on toast, light chilli and shallot oil</i>	9

### MAINS

#### ROASTS & GRILLS

Lamb Rump <i>Rump of lamb, garlic butter</i>	18
Pork Belly <i>Slow cooked pork belly, sauce Gribiche</i>	16
Marinated Chicken Thighs <i>Smokey lemon &amp; thyme thighs</i>	15
Venison Haunch Steak <i>Venison steak, Chimichurri</i>	18
Beef Short Rib <i>Slow cooked short rib, shallots, chives</i>	16

#### CLASSICS

Venison Burger <i>Venison burger, our butcher's bacon, cheese, gem lettuce, gherkin, burger sauce, fries</i>	19
Traditional Fish & Chips <i>Beer battered haddock, triple cooked chips, tartar sauce, curry sauce, crushed peas, lemon wedge</i>	19
Venison Pie <i>Braised venison, shortcrust pastry, mashed potato, summer greens</i>	19
Vegetarian Burger <i>Homemade beetroot and chickpea burger, smoked Applewood cheese, gem lettuce, gherkin, burger sauce, fries</i>	19
Courgette Caponata <i>Caponata sauce and pappardelle pasta</i>	19

#### SEAFOOD & FISH

Whole Lemon Sole <i>Grilled lemon sole, lemon butter</i>	24
Whole Grilled Mackerel <i>Devilled butter</i>	16
Bouillabaisse <i>Classic French fish soup, rouille</i>	14
Grilled Octopus <i>Smokey Octopus, Chimichurri sauce</i>	15
Catch Of The Day—Market Price <i>Please ask for the fish special of the day</i>	

Sirloin Steak 8oz	22	Fillet Steak 7oz	26	Rib-eye Steak 8oz	22
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### SIDES

Fries	4.5	Gem Caesar Salad	4.5	Tomato & Shallot Salad	4.5
Mashed Potato	4.5	Watercress & Old Winchester	4.5	Bread & Butter	4.5
New Potatoes	4.5	Farm Shop Coleslaw	4.5	Peppercorn Sauce	2
Triple Cooked Chips	5.5	New Potato Salad	4.5	Red Wine Jus	2
Parmesan Truffle Fries	5.5	Tenderstem Broccoli, Almonds & Harissa Mayonnaise	4.5	Harissa Mayonnaise	2

**Allergies:** If you have any allergies or special dietary requirements please speak to a member of our team. Every care is taken to avoid any cross contamination when processing a specific allergen-free order. We work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

A discretionary 11% service charge is added on to each bill.