		VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SEASAME SEEDS	SOYA	SULFUR DIOXIDE
BAR NIBBLES	KENT CRISPS																		
	RETRO CRISPS																		
	BEER NUTS														*				
	PRETZELS						*												
	QUEEN GREEN OLIVES																		
	PICKLED ONIONS																		
	BOMBAY MIX						*								*	*			
GRAZING	SCOTCH EGG, chickpea, spinach and feta	*					*		*			*					*		
	GAME SAUSAGE ROLL, sage and redcurrant jam						*		*					*					
	TEMPURA HALLOUMI, chilli and lime aioli	*					*												
	DEVILLED CRAB AND CRAYFISH CAKES, chargrilled lime						*	*	*	*		*							
SMALL PLATES	SPINACH, GORGONZOLA & APPLE SALAD, herb oil & toasted walnuts	*			*							*			*				
	SMOKED SALMON AND LOBSTER TERRINE, champagne sabayon, pumpernickel wafer						*	*		*		*							
	CHICKEN LIVER PARFAIT, toasted brioche, orange & date chutney						*		*										
	DUCK RILLETTES, land cress, citrus apricot chutney, toasted Panettone					*	*												

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TEAR & SHARE	TBH PLOUGHMANS, Kentish Huffkin, aged cheddar, marmalade ham, piccalilli, red apple & celery					*	*		*			*		*					
	TORTILLA CHIPS, smoked cheddar, tomato & onion chutney, citrus sour cream, guacamole, fresh parsley	*					*					*							
SOUPS	FRENCH ONION SOUP, beef stock & brandy						*												
	CAULIFLOWER & CHESTNUT SOUP, truffle honey	*	*			*	*					*			*				
	SEASONAL SOUP OF THE DAY, BAGUETTE, SOUTH DOWNS BUTTER																		
SMALL PEOPLE	BABY BANGERS AND MASH, tenderstem broccoli & gravy			*			*												
	KID'S FISH & CHIPS, petit pois & tommy K						*		*	*									
	PIZZA BAGUETTE, tomato & melted cheese	*					*					*							
	MACARONI CHEESE, bacon bits, chives						*					*							
	REINDEER COOKIE, warm fluffie	*	*				*												
	MINI MINCE PIES, vanilla ice cream	*					*		*			*			*				
	JELLY & ICE CREAM				*				*										
	FRESH FRUIT & FROMAGE FRAIS	*			*				*										

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BURGERS	28-DAY AGED BEEF, blue cheese, crispy shallots & smoked tomato chutney						✷		✷			✷							
	CHICKEN & BACON, avocado, baby gem & lemon mayo						✷		✷										
	HALLOUMI, flat mushroom, aubergine, beef tomato & chimichurri	✷					✷												
SARNIES	TOASTED BAGEL, HERBED CREAM CHEESE, caramelised red onion and spinach	✷					✷												
	PRAWN & CRAYFISH BAGUETTE, Marie Rose, tomato and iceberg lettuce			✷			✷		✷	✷				✷					
LAND, SEA & SOIL	THREE BIRD ROAST, red cabbage, pigs in blankets, parsnip & sage mash, caramelised sprouts, chestnut jus					✷	✷					✷			✷				
	BRAISED JACOBS LADDER, savoy cabbage, carrots, herb mash & jus				✷	✷													
	LOCAL BANGERS AND MASH, red onion marmalade & red wine jus			✷			✷												
	MARMALADE GLAZED HAM, celeriac gratin, pancetta beans, pine nut butter, bread sauce					✷	✷					✷		✷	✷				
	HOT SMOKED SALMON, tenderstem broccoli, shrimp & herb mash				✷			✷		✷									
	PAN SEARED SEABASS, herb gnocchi, fennel confit, pomegranate, samphire saffron beurre blanc				✷					✷		✷							
	BEER BATTERED COD & CHIPS, mushy peas & lemon thyme tartare			✷			✷		✷	✷									
	POT ROASTED POLLACK, chick pea & chorizo cassoulet, sea slaw				✷	✷				✷									
	WARM GOAT'S CHEESE SALAD, chargrilled figs, balsamic red onions, baby beets, Stollen wafers	✷																	
	RICOTTA, SPINACH, BUTTERNUT RITOLO, pine nuts, basil oil	✷					✷		✷			✷			✷				
	MUSHROOM & TARRAGON RAGOUT, on sourdough with a poached egg	✷					✷		✷										
	RADICCHIO & CHICORY warm salad, clementine & candied walnuts	✷			✷				✷						✷				

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SIDES & SAUCES	SMOKED MASH	*	*	*	*														
	GREEN BEANS, nut butter	*			*										*				
	PEPPERCORN sauce				*														
	CHIMICHURRI	*	*	*	*														
	BEARNAISE	*		*	*				*										
	RED CABBAGE	*			*														
	CHUNKY CHIPS	*	*	*	*														
	LEMON SAVOY CABBAGE	*	*	*	*														
SWEET TEETH	CHOCOLATE BLACK FOREST LOG, clotted cream ice cream, pistachio praline	*					*		*			*			*				
	HAND MADE MINCE PIES, eggnog cream & candied satsumas	*					*		*			*			*				
	MULLED FRUIT SYLLABUB, amaretti crunch, candied peel	*			*							*							
	CHERRY BRANDY CRÈME BRULEE, chocolate & almond cantucci	*			*		*		*			*			*				
	PANETTONE BREAD AND BUTTER PUDDING, cinnamon cream	*					*		*			*							
	SORBET	*			*						*								
	LOCAL CHEESE, pickled walnuts & dried cranberries, crackers	*				*	*								*				
	ICE CREAM	*			*						*								