

		VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS
BAR NIBBLES	KENT CRISPS															
	RETRO CRISPS															
	BEER NUTS														*	
	PRETZELS						*									
	QUEEN GREEN OLIVES															
	PICKLED ONIONS															
BOMBAY MIX						*								*	*	
GRAZING	SALT & PEPPER SQUID, lemon pepper mayo						*		*	*		*		*		
	HONEY COATED BABY BANGERS, mustard dip						*		*					*		
	HALLOUMI CHIPS, mint yoghurt	*			*							*				
	SMOKED ONION RINGS, paprika salt	*		*			*		*			*				
SMALL PLATES	VENISON CARPACCIO, blackberry & apple slaw, pomegranate, rapeseed dressing			*	*									*		
	LEMON & HERB POTTED SHRIMP, mace & chive butter, French stick wafers						*	*		*		*				
	WILD MUSHROOM & TARRAGON RISOTTO CAKE, poached egg, truffle crème fraiche	*			*				*			*				
	GOATS CHEESE, HAZELNUTS & HONEY, slow-roasted tomatoes & brioche toast	*					*					*			*	

TEAR & SHARE	DESCRIPTION	VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	
		*						*					*				
	SAGE & FENNEL PORK CROQUETTES, cider apple chutney			*		*		*						*			
SOUPS	FRENCH ONION SOUP, beef stock & brandy & cheddar cheese twist						*					*					
	SEASONAL SOUP OF THE DAY, BAGUETTE, SOUTH DOWNS BUTTER																
SMALL PEOPLE	BABY BANGERS AND MASH, buttered greens & gravy						*					*					
	FISH FINGERS, chunky chips, peas & tommy K						*		*	*							
	BREADED CHICKEN, chips & cucumber sticks						*		*			*					
	CHEESE & TOMATO OMLETTE, skinny fries	*			*				*			*					
	CHOCOLATE BROWNIE, vanilla ice cream	*					*		*			*					
	BELGIAN WAFFLE, clotted cream ice cream, chocolate sauce						*		*			*					
	JELLY & ICE CREAM, popping candy								*			*					
	ICE CREAM & SORBET	*			*				*			*					

		VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS
BURGERS	28-DAY AGED BEEF, blue cheese, crispy shallots & smoked onion chutney						*		*			*				
	BUTTERMILK CHICKEN & BACON, avocado, baby gem & lemon mayo						*		*			*				
	HALLOUMI, Portobello mushroom, aubergine, beef tomato & chimichurri	*					*					*				
SARNIES	SMOKED BEEF, BLUE CHEESE & RED ONION SUB						*		*			*		*		
	TBH FISH FINGER BAP, lemon tartare						*		*	*		*				
	SPINACH, HALLOUMI & MUSHROOM MELT	*					*					*				
LAND, SEA & SOIL	CHICKEN PARMESAN PICCATA, roasted tomato & red pepper orzo, wilted rocket				*				*			*				
	LOCAL BANGERS & MASH, red onion marmalade & red wine jus			*	*									*		
	DUCK CONFIT, borlotti bean & bacon cassoulet, wilted spinach, orange scented jus				*	*								*		
	TBH FISH PIE, poppy seed puff, creamed leeks						*	*	*	*		*	*			
	CRAB & HERB CRUSTED PLAICE, caper mash, land cress, bay leaf butter						*	*		*		*				
	BEER BATTERED COD & CHIPS, mushy peas & lemon thyme tartare						*		*	*		*		*		
	CHEDDAR & ROASTED RED ONION TART, shallot & herb crust, buttered greens	*					*					*				
	SWEETCORN FRITTERS, slow roasted tomatoes & chilli jam	*		*			*		*			*				
	BEETROOT, FENNEL & FETA GALETTE, black olive tapenade, watercress cream	*					*					*				

		VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS
SIDES & SAUCES	BREAD & BUTTER	*					*					*				
	CREAMED LEEKS	*			*							*				
	OLIVE OIL MASH	*	*	*	*											
	LEMON THYME ROASTED BEETS	*	*	*	*											
	BUTTERED GREENS	*			*							*				
	WILTED SPINACH & ROCKET	*	*	*	*											
	SWEET POTATO FRIES	*	*	*	*											
	CHUNKY CHIPS	*	*	*	*											
SKINNY FRIES	*	*	*	*												
SWEET TEETH	MULLED PEAR, candied nuts, cinnamon ice cream	*			*				*			*			*	
	RETRO ARCTIC ROLL, black cherry compote	*					*		*			*				
	BLOOD ORANGE & COINTREAU CRÈME BRULEE, short bread finger	*					*		*			*				
	CHOCOLATE BRIOCHE BREAD & BUTTER PUDDING, clotted cream ice cream	*					*		*			*				
	ICE CREAM	*			*							*				
	SORBET	*		*	*				*							
	LOCAL CHEESE, chutney, apple, walnuts & crackers	*					*					*			*	