



Nibbles

£3 each

Marinated olives | Home-made breads, oil and balsamic | Spiced Tortilla chips, tomato chilli salsa

Starters

Soup of the day & home-made bread	£6
Indian thali, chana pyooree, paratha, brinjal chutney, raita, bhaji	£7
Beetroot cured salmon, honey dill sauce, home-made granary bread	£8
Sausage & black pudding Scotch-egg, old house brown sauce	£8
Fried dusted whitebait with aioli	£7
Warm crispy duck and watercress salad	£7/£12
Seared Scallops, pea purée, chorizo	£9

Grill

32 Day dry-aged 10oz rib-eye steak	£23
Chargrilled 8oz prime fillet steak	£27
Served with triple cooked chips, plum tomato, Portobello mushroom, truffle dressed watercress (With your choice of peppercorn or béarnaise sauce)	
Home-made 8oz Old house beef burger, skin-on fries & house relish	£12
(Add crispy streaky bacon, Portobello mushroom, Sussex smoked cheese, or blue cheese £1.50 each)	

Mains

Catch of the day	Market Price
Chargrilled chicken Caesar salad, garlic croutons, anchovies, Sussex parmesan	£12
Salmon, lime & paprika fishcake, tomato chilli salsa, dressed leaves	£12
Summer vegetable gnocchi, pea velouté, basil pesto	£12
Local beer battered fish & triple cooked chips, home-made tartare, garden peas	£14
Slow roast belly of pork, black pudding mash, caramelised apple, seasonal vegetables, cider sauce	£16
Breast of duck, fondant potato, fine beans, cherry jus	£17
Pie of the day, seasonal vegetables, creamy mash	£13
Pan roasted corn-fed chicken, crushed new potatoes, pepperonata, pesto	£15

Sides

£4 each

Triple cooked chips | German potato salad, crispy bacon | Seasonal vegetables |
Caesar dressed baby gem | Skinny fries | Tender steam broccoli, almond butter

All our dishes are made to order using fresh ingredients from local suppliers. Please note that some dishes may contain allergens; please advise us of any allergies or dietary requirements before ordering.

A discretionary service charge of 10% will be added to your bill