



MIXED OLIVES - 4.00

*Selection of Artisan Breads from The Village Bakery
with Balsamic Vinegar & Olive Oil : Small - 3.75 Large - 5.75
or with Mixed Olives : Small - 6.50 Large - 8.50*

GARLIC CIABATTA BREAD - 3.50
with Mozzarella - 4.50

.....
STARTERS
.....

SMOKED MACKEREL PATE
Lemon & Parsley Butter, Dressed Leaves, Toast - 6.95

DEEP FRIED PANKO BACON MAC 'N' CHEESE BALLS
Mixed Leaves, Barbecue Sauce - 5.95

CHEDDAR & STOUT RAREBIT
Soft Poached Egg, Hollandaise, Pancetta - 6.95

TEMPURA SQUID
Radichio, Tartare & Chilli Dressing - 7.50

FIG & PARMA HAM SALAD
Sweet Onions, Croutons, Pine Nuts, Pesto Dressing - 7.50

SOUP OF THE DAY
Artisan Bread - 4.95

GARLIC KING PRAWNS
Sourdough, Crab & Crayfish Creme Fraiche, Avocado & Chilli Dressing - 8.50

.....
CHEF RECOMMENDS
.....

*Every day our chefs prepare a selection of seasonal and
delicious dishes and we pair them with the ideal wine.*

STEAK & RED WINE, STILTON SHORTCRUST PASTRY PIE
Creamy Mash, Tenderstem Broccoli & Red Wine Jus - 14.50

FILLET STEAK MEDALLIONS
Dauphinoise Potatoes, Tenderstem Broccoli, Mushroom Duxelle, Sweet Onions, Port Jus - 25.95

*Chardonnay Gran Reserva, Vina Echeverria CASABLANCA VALLEY, CHILE 13.5 %
BY THE GLASS 125ML - 4.50 / 175ML - 6.40 / 250ML - 8.50
Pinot Noir Gran Reserva, Vina Echeverria LEYDA VALLEY CHILE 13.5%
BY THE GLASS 125ML - 4.70 / 175ML - 6.50 / 250ML - 8.90*

.....
MAIN DISHES
.....

PANCETTA WRAPPED PORK TENDERLOIN

*Creamy Mash, Tenderstem Broccoli, Cheddar
& Mustard Cream - 15.95*

28-DAY AGED SURREY FARM SIRLOIN

*Watercress, Grilled Mushroom & Tomato, Chips
Served Plain or with Stilton & Garlic Butter or
Peppercorn Sauce - 24.95*

5-HOUR SLOW-ROASTED PORK BELLY

*Creamed Hispi Cabbage & Bacon, Mash,
Apple & Cider Jus - 15.95*

**CHARGRILLED GARLIC CHICKEN,
AVOCADO & BACON SALAD**

Honey & Mustard Dressing - 13.95

BOTTLE HOUSE MINCED STEAK BURGER

*Topped with Cheddar or Brie or Blue Cheese, served with
Tomato Chutney & Skinny Fries - 12.50
Add Bacon - 1.00*

PULLED BARBECUE BEEF BRISKET

Coleslaw, Skinny Fries - 12.95

PARMA HAM WRAPPED COD LOIN

*Mango, Chilli & Avocado Salsa, Buttered Salad Potatoes,
Basil Pesto - 16.50*

CHILLI & LIME CRUSTED HAKE FILLET

Creamy Mash, Buttered Spinach, Curried Cream- 14.50

SMOKED SALMON & CRAYFISH SALAD

New Potatoes, Marie Rose Dressing - 14.50

LARKINS BEER BATTERED COD

*Chunky Chips, Homemade Tartare Sauce - 13.95
Add Garden Peas or Mushy Peas - 1.00*

CAJUN FALAFEL BURGER

*Brioche Roll, Sweet Chilli Mayo, Coleslaw,
Skinny Fries - 10.95*

**WILD MUSHROOM, SPINACH &
ASPARAGUS GNOCCHI**

Toasted Nuts, Basil Pesto, Feta- 10.95

TRADITIONAL PLOUGHMAN'S LUNCH

*Served with Bread, Pickles & a choice of two options:
Cumberland Sausage / Honey Roast Ham /
Penshurst Cheddar / Brie / Sussex Blue - 11.00
(Add any extra for 1.50)*

.....
SIDE ORDERS
.....

Chips - 2.95

Selection of Fresh Vegetables - 2.50

Garlic & Rosemary Roasted New Potatoes - 2.95

Mixed Salad - 2.95

Tomato & Red Onion Salad - 2.95

.....
COFFEE
.....

Filter Coffee - 2.40

Cappuccino - 2.95

Café au Lait - 2.95

Americano - 2.75

Espresso - 2.25

Double Espresso - 3.00

Liqueur Coffee - 4.95

Irish Coffee - 4.75

Floater Coffee - 2.95

.....
TEA
.....

Breakfast | Earl Grey | Peppermint

Camomile | Green Tea

2.40

.....
HOMEMADE DESSERTS
.....

LEMON & LIME CHEESECAKE

Fresh Raspberries, Fruit Coulis - 6.00

CARAMEL BAKED YOGHURT

Homemade Praline Fudge, Chocolate & Nut Biscotti - 6.00

CHOCOLATE BROWNIE

Toffee Sauce, Vanilla Ice Cream - 6.00

MANGO & PASSIONFRUIT MOUSSE

Toasted Almonds - 6.00

**RHUBARB & SUMMER BERRY BREAD &
BUTTER PUDDING**

Fruit Compote, Vanilla Ice Cream - 6.00

SELECTION OF CHEESE & BISCUITS

Somerset Brie, Sussex Blue, Penshurst Cheddar - 8.50

ICE CREAM & SORBET

Vanilla, Cookie Dough, Peach

Melba or Honeycomb Ice Cream

Lemon, Elderflower or Mango Sorbet

1.75 each scoop