



WINTER MENU

Starters

Chef's soup of the day, Gilda bakery bread & butter (G,S)	9	Rigatoni pasta, pesto, grilled courgette, shaved Parmesan, winter roquette (D,E,G,V)	20
Corned beef brisket, cornichons, piccalilli, beef dripping toast (G,M,P,S)	10	Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G,M,P,S)	21
Crispy pork belly bites, apple & chilli jam, baby bell peppers	10	Turkey, ham & leek pie, buttered mash potato, braised red cabbage (D,E,G,S)	21
Aubergine fritter, cauliflower tahini, fresh jalapeño, red pepper ketchup (G,SY,VG)	11	Wild mushroom & brazil nut Wellington, truffle & madeira sauce, hasselback potato (G,N,S,VG)	22
Malt whiskey cured salmon, chive mayonnaise, watercress, seeded rye bread (D,E,F,G)	12	Monkfish & king prawn thai green curry, basmati rice, bhatura bread (CR,D,F,G)	24
Smoked pheasant breast, mulled pear, gorgonzola, walnut & celery salad (C,D,N,S)	12	Line caught cod loin, datterini tomato, samphire, black olive crushed potato, basil pesto (D,F,N)	28
Fresh crab arancini, crushed avocado, wasabi (CR,D,E,G)	14		

Main Courses

225g Dry aged beef burger, beer pickled onions, brown butter mayonnaise, Brighton blue cheese (D,E,G,M,P,S,SY)	19	Lamb shank slow cooked in hay, winter vegetable cassoulet, garlic & rosemary bread (D,G,S)	30
		250g Dry aged sirloin steak, grilled field mushroom, beef tomato, skin on fries, peppercorn sauce (D,S)	34

Sides

Skin on fries (VG)	5
Mac n cheese (D,E,G,V)	6
Roasted piccolo parsnips (D)	6
Braised red cabbage (D,S)	6
Maple roasted sprouts with smoked bacon & chesnuts (D,S)	6
Pigs in blankets (G,S)	6
Bowl of roast potatoes & gravy	6
Chunky chips, truffle & Parmesan (D)	7

Desserts

Salt caramel & chocolate bread & butter pudding, tia maria custard (D,E,G,S)	9
Vegan pineapple pavlova, coconut ice cream, rum & raisin syrup (S,SY,VG)	9
Pistachio crème brûlée, milk chocolate cookie (D,E,G,N)	10
Blood orange cheesecake, poached clementine, lemon sorbet (D,G)	10
Rum poached pineapple upside down cake, coconut ice cream (D,E,G)	10
Selection of British cheeses, bath oliver biscuits, malt loaf, chutney & fruit (D,G,S)	14

Some of our dishes contain the following allergens
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY,
E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P - PEANUTS,
S - SULPHITES, SS - SESAME, SY - SOY,
V - VEGETARIAN, VG - VEGAN)

