



DRINKS TO START

Espresso Martini	£8.5
Glass of Ridgeview Bloomsbury Sparkling Wine (Sussex)	£7.5
Glass of Taittinger Champagne	£9.5
Crabtree Bloody Mary	£5

STARTERS

Jerusalem artichoke soup, truffle oil, Crabtree bread	£5.5
Courgette, chickpea & goat's cheese croquette, hazelnut pesto (v)	£6
Baby octopus & chorizo stew, Crabtree bread	£6.5
Game terrine (pigeon, pheasant & partridge), apple chutney, toast	£7.5
Ham hock terrine, piccalilli cucumber, toast	£7
Sussex smokie, smoked haddock, crispy kale, poached egg	£7

MAINS

"The Roasts"

Haunch of wild venison, juniper rub	£16.5
28 day-aged Trenchmore rump of beef	£15
Romney Marsh farm leg of lamb, garlic & rosemary rub	£15
Confit belly of pork, pear & berry compôte	£14.5
Pot-roast chicken cooked in Mortimer's cider & thyme	£14.5
Forest mushroom, spinach & Brighton blue cheese wellington (v)	£13.5
Oven-baked Sussex butternut squash, wholegrain mustard crust (v)	£13

-All served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

"The Rest"

Sussex beer battered haddock, hand cut chips, peas, tartare sauce	£13
Pan-fried fish of the day, crushed potatoes, kale, lemon caper butter	£15

SIDES

Cauliflower cheese - £3.5	Pigs'n'Blankets - £3
Broccoli & Brighton Blue Cheese - £3.5	Roasted duck-fat potatoes - £3.5
Extra Yorkshire pudding - £1	

DESSERTS

Warm Seville orange bread & butter pudding, marmalade custard, clotted cream	£6
Lime leaf crème brûlée, Crabtree cookies	£5.5
Rich chocolate tart, toffee popcorn, salted caramel, popcorn ice-cream	£6
Crabtree ice-creams and sorbets (three scoops)	£5
A selection of Sussex & British cheeses, chutney, biscuits	£8