



DRINKS TO START

Silent Pool gin, orange, Fever Tree (Surrey)	£6.25
A Glass of Bolney Sussex Sparkling Wine	£7.5
Crabtree Bloody Mary	£6

STARTERS

Soup of the day, fresh bread (v, gfo)	£6
Confit duck & cranberry filo samosas, spiced chutney, orange gel	£7
Smoked salmon carpaccio, candied beetroot, dill, horseradish mousse (gf)	£7.5
Shallot & walnut tart, rocket, blue cheese bonbon, honey dressing (v)	£6.5
Chicken liver parfait, toasted brioche, tomato & apple chutney	£7

“The Roasts”

Timpson Farm beef topside, mustard, black pepper	£15
Silly Moo Cider slow braised pork belly	£15
Romney Marsh leg of lamb, rosemary, garlic, mint	£15
Juniper glazed venison haunch	£16
Lentil, turmeric, pinenuts & peanut nut roast (v) (n)	£14

-Served with Yorkshire pudding, roast potatoes, seasonal vegetables & Crabtree gravy

Sides - Pigs in blankets £3.5 – Cauliflower cheese £3.5 –Extra roasties £2.5 – Stuffing £2.5 - Extra Yorkie £1

“The Rest”

Creamy leek steamer, parsnip purée, honey roast carrots, red cabbage, juniper glazed sprouts, brandy prunes, mushroom gravy (v)	£14
Cider battered fish & chips, malt vinegar gel, chunky tartare, green peas (dfo)	£14
Pan fried sea bass fillet, cockle risotto, chive, lemon	£17

DESSERTS

Spiced pear parfait, mulled cider jelly, ginger bread, clotted cream	£6.5
Sticky toffee pudding, toffee popcorn, caramel sauce, vanilla ice cream	£6.5
Clementine panna cotta, mince pie crumb	£6.5
Crabtree ice-creams and sorbets (three scoops) (gf)	£6.5
A selection of Sussex & British cheeses served with chutney, grapes & artisan biscuits	£8

v = vegetarian gf = gluten free n = nuts dfo = dairy free option