

Menu

Enjoy our delicious seasonal set menu plus a 125ml glass of house wine or selected soft drink. Served 12.30pm-6.30pm from Monday-Thursday and 12.30pm-5pm on Fridays and Saturdays.

Two courses for £15 | Three courses for £20

STARTERS

Soup Pea and mint, cashew pesto (VG)

Chicken Chargrilled, spiced ras el hanout, roasted butternut, apricot, smoked almonds, lemon, yoghurt, pomegranate

Charcuterie Sussex cured meats, marinated olives, artichoke purée, bread

Prawn Cocktail, American sauce

MAINS

Paella Seafood, saffron, Sussex chorizo

Mussels Fries, crusty bread

Noodles Korean chicken, hot red pepper, green onion

Wagyu Grass-fed Wagyu beef burger, Sussex Woodside Red, rocket, tomato, garlic mayonnaise, fries

Cauliflower Centre cut steak with Verdi sauce, house salad (VG)

PUDDINGS

Toffee Sticky toffee pudding, vanilla cream, butterscotch sauce

Gelato Italian style ice cream

Sorbet Elderflower (VG)

Tart Brioche treacle tart, clotted cream, orange sauce

Cheese Two award-winning Sussex cheeses, quince, biscuits

(VG) – Vegan

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