



SET MENU

Enjoy our delicious seasonal menu plus a 125ml glass of house wine or selected soft drink.

Served 12.30pm-6pm on Wednesday and Thursday and 12.30pm-5pm on Friday.

Two courses £21 | Three courses £26

STARTERS

Textured mackerel pâté | 415 kcal

Horseradish mousse, beetroot gel, toasts

Crispy kale stems | 254 kcal

Pomegranate, sweet chilli (VG)

Sussex white pork belly | 409 kcal

Charred Kent apples, pickled young leeks

MAINS

Cod | 519 kcal

Smoked garlic and celeriac purée, confit egg yolk, wild mushrooms, crispy onion

**Grass-fed Wagyu beef burger
748 kcal**

Pulled smokey beef, Sussex Woodside red cheese, rocket, beef tomato, garlic mayonnaise, fries

Celeriac steak | 594 kcal

Pickled squash, vegan almond pesto, charred bok choy, sweetcorn purée (VG)

Mussels | 555 kcal

Mariniere sauce, fries

Carved flat iron steak | 859 kcal

Fries, peppercorn sauce

PUDDINGS

**Two award winning
Sussex cheeses | 534 kcal**
Chutney, biscuits

Brioche treacle tart | 556 kcal

Clotted cream, orange sauce

Pineapple tatin | 447 kcal

Coconut sorbetto (VG)

If you require allergen information or have any questions about allergens, please ask your server.
(V) VEGETARIAN (VG) VEGAN

A discretionary 12.5% service charge will be added to your bill, this is shared between our team.
Adults need around 2000 kcal a day.