

BISTRO

SNACKS

- Potato Flat Bread** £6
gherkin, smoked garlic butter
- Duck Liver Parfait** £4
onion cracker, fennel jam
- Native Oysters** £3
marigold ice
- Skins** £5
trout roe, cultured cream,
preserved lemon

LITTLE

- Cheddar Tart** £8
radish, frisee salad
- Deer Tartare** £15
potato hash, yolk, yeast
- Ham Hock en Croute** £13
madeira, picallili, watercress
- Vol au Vent** £11
trompettes, duck egg, colmans
hollandaise
- Potted Mackerel** £9
pickled beetroot, sprout kimchi

SWEET

- Squash Custard Tart** £9
blood orange
- Chocolate Fondant** £9
miso caramel Ice cream
- Rice Pudding** £7
earl grey, damson
- Canele** £3

LARGE

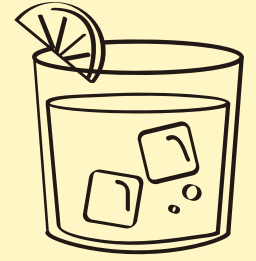
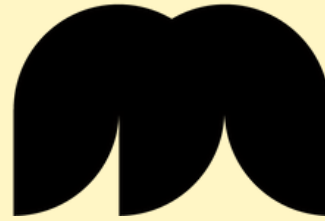
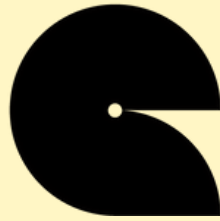
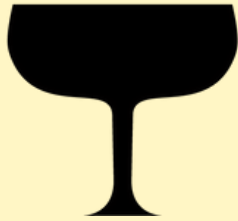
- Tunworth Dumplings** £17
Jerusalem artichoke, braised leeks
- Trenchmore Suet pudding** £21
beef fat carrot, bourginon sauce
- Partridge** £19
malt baked celeriac, peppercorn, bread
sauce
- Butter Poached Cod** £20
kelp, warm tartare
- Crown Prince Squash** £17
Pevensey blue, chicory, caper dressing
- Smoked Haddock** £18
cobnut, mussel veloute
- Suckling Pig** £24
prunes, green sauce
- Whole cuts & steaks on the board..** £MP

SIDES £5

- January King, Buttermilk
- Potato Terrine, Lovage Mayo
- Purple Sprouting Broccoli,
Almond, Anchovy
- Bone Marrow Mash,
Crispy Onions

MENU

Please inform a member of the team of any allergies.



COCKTAILS

ALL £12

MARTINIS

Smoked Olive Brine
Salted Cucumber
Extra Pickled Gibson
Aviation
Saki, Pickled Ginger
Coffee, Tonka, Sea Salt

MARGARITA

Classic/Chilli
Sea Buckthorn
Jalapeno, Grapefruit
Fermented Pineapple

NEGRONI

Classic
Candied Orange
White
Fig

BLOODY MARY

Classic
Caesar
Kimchi
Virgin

WHISKEY

New Yorker
The Clown
Smoke

SOFTS, LOWS AND NOS

Karma cola/ Sugar Free £5
Sipsup lemonade
Folkingtons lemon & mint presse
Folkingtons Hot Ginger beer
Tonic/ Earl grey tonic

Botivo Bitter Sweet Tonic £6
Homemade Tepache

Unbarred Lowkey Pale Ale 0.5% £6
Lucky Saint Lager 0.5%
Lost Pier Nitro Stout 0.5%

BEERS & CIDER

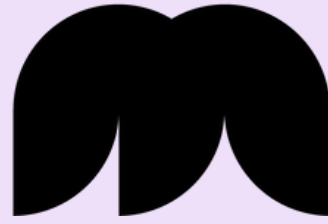
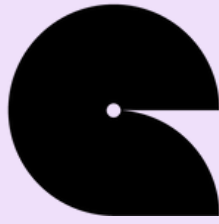
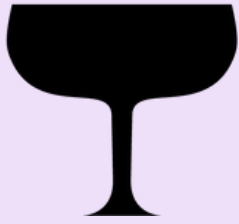
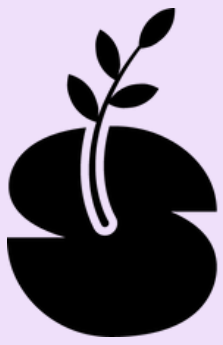
Our beers change regularly so please speak to our bar staff for our current selection.

NON-ALCOHOLIC COCKTAILS £10

Sentia Negroni, Bitter, Punchy
Paloma, Grapefruit, Pink Peppercorn
Saicho Spritz, Darjeeling, Earl Gray
Virgin Mary, Hot Sauce, Olive Brine

DRINKS MENU

Please inform a member of the team of any allergies.



SPARKLING

125 GLS/ BTL

De Pro 'Organic' Cava, Catalonia, Spain, NV (O)	£7/35
Bresolin 'Col Fondo', Veneto, Italy 2022 (O)	£8/40
Channing Daughters Merlot Rosato Pet Nat, NY, USA, 2023 (F)	£10/50
Tillingham 'Col Fondo', Sussex, 2024 (O)	£12/55
Saint Olive Urban Winery Gamay Pet Nat, Beaujolais, France, 2024 (F)	£12/60
Bruno Paillard Premiere Cuvee Extra brut, Champagne, France NV (F)	£18/100

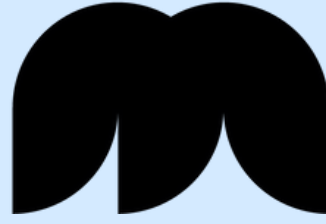
WHITE

Growers series, Fondo Antico 'Sicilian Bianco', Sicily, 2024 (O)	£6/30
Vale Merce Vinho Verde "Pipa do Canto", Portugal, 2024(O)	£7/35
Moulin de Gassac Faune Blend, Languedoc, France, 2023 (TV)	£8/40
Von Winning Win Win Riesling, Pfalz, Germany, 2023 (F)	£9/45
Roberto Ghio Timorasso, Piemonte, Italy, 2023 (O)	£10/50
Panoramico White Rioja, Spain, 2021 (F)	£11/55
Alpamanta Chardonnay, Mendoza, Argentina, 2021 (O)	£12/55
Jean-Luc Mouillard Savagnin, Jura, France, 2020(O)	£13/65
Vulcao Ameixambar, Azores Islands, Portugal, 2023 (O)	£15/75

RED

Grower series, Fondo Antico 'Sicilian Rosso', Sicily, 2024 (O)	£6/30
Pierre Dorees Pinot Noir, Languedoc, France, 2023 (O)	£7/35
Bal da Madre "Wine by Sail" Tinto, Portugal, 2022(O)	£9/40
Sebastian Besson Beaujolais Villages, France, 2023 (O)	£9.5/45
Carlos Mazo/Vinos en Voz Baja Costumbres, Rioja, Spain, 2022 (O)	£10/50
Chateau Grand Francais Amphore Cab Franc, 2022, France (O)	£11/55
Sabelli Frisch Mission, Lodi, California, USA, 2021 (F)	£13/60
Macchie Santa Maria Taurasi, Campania, Italy, 2018 (O)	£15/70
Cuvee de Soleil, Batroun Mountains, Lebanon, 2022 (B)	£16/80

WINE MENU



CHILLED RED

Howards Folly Frescho? Red, Alentejo, Portugal, 2022(F) £10/50
Tillingham R (Crunchy Red, Sussex, UK, 2024 (O) £12/60

UNFILTERED

WHITE

Kalogris Moscofilero "Mister Hellios" Peloponnese, Greece, 2021 (O) £11/55
Jerome Bretadeau Theia Muscadet, Loire, France, 2023 (B) £18/90

RED

Chamans Hegarty 'Open Now' Minervois, France. 2023 (B) £10/50
Patrick Baudouin Cab Franc "La Fresnaye Rouge", Minervois, France, 2023 (B) £15/75

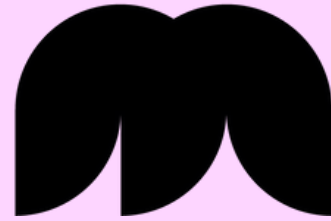
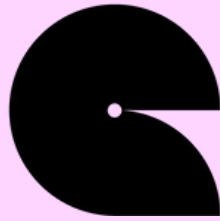
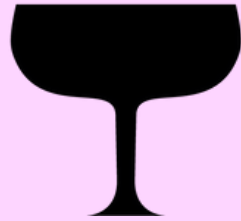
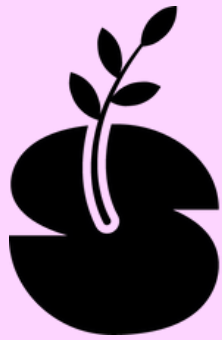
ROSE

Stefan Pratsch Zweigelt Rose, Weinvertail, Austria, 2023 (O) £8/40
Chateau des Sarrins, Rose Grand Cuvee, Provence, France, 2024 (O) £12/60

SKIN CONTACT

Chateau de Jau ORNAGE, Languedoc, France, 2024 (O) £8/40
Koerner Vermentino-Skin "Pigato", Clare Valley, Australia, 2024 (F) £11/55
Roberto Ghio Orange "Vinarancio", Piemonte, Italy, 2024 (O) £11/55
Tillingham Skin Pinot Gris, Sussex, UK, 2024 (O) £15/75

WINE MENU 2

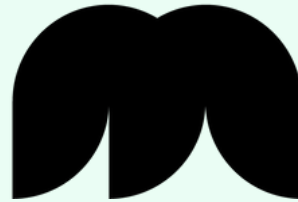
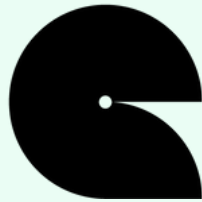
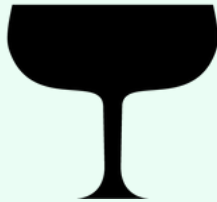


SNACKS

WEND

Potato Flat Bread gherkin, smoked garlic butter	£6
Duck Liver Parfait onion cracker, fennel jam	£7
Skins trout roe, cultured cream, preserved lemon	£5
Cheddar Tart radish, frisee salad	£8
Ham Hock en Crouete madeira, picallili, watercress	£13
Potted Mackerel pickled beetroot, sprout kimchi	£9
Stem Caesar Salad	£5
January King, Buttermilk Canele	£5 £3

Please inform a member of the team of any allergies.



SUNDAYS

SNACKS

- Potato Flat Bread** £6
gherkin, smoked garlic butter
- Duck Liver Parfait** £4
onion cracker, fennel jam
- Skins** £5
trout roe, cultured cream,
preserved lemon

LITTLE

- Cheddar Tart** £8
radish, frisee salad
- Ham Hock en Crouete** £13
madeira, picallili, watercress
- Vol au Vent** £11
trompettes, duck egg, colmans
hollandaise
- Potted Mackerel** £9
pickled beetroot, sprout kimchi

SWEET

- Squash Custard Tart** £9
blood orange
- Chocolate Fondant** £9
miso caramel Ice cream

- Rice Pudding** £7
earl grey, damson

LARGE

- All roasts come with dripping spuds,
carrots, greens, stuffed yorkie
- Hogget Leg** £19
- Trenchmore Beef Rump** £22
- ½ Hubbard Chicken** £17
- Sharing cuts on the board.** £MP
- Butter Poached Cod** £20
kelp, warm tartare
- Crown Prince Squash** £17
Pevensey blue, chicory, caper dressing
- Tunworth Dumplings** £17
Jerusalem artichoke, braised leeks, curds

SIDES £5

- January King, Buttermilk
- Roast Cauliflower Smoked
Cheese
- Stem Caesar Salad

MENU

Please inform a member of the team of any allergies.