



PRAWN COCKTAIL	9.00
Shrimps, langoustine fritter, chilli mayonnaise	
SUSSEX FARMHOUSE	8.50
Double baked cheese soufflé	
ARTICHOKE	7.00
Jerusalem artichoke soup, toasted hazelnuts, braeburn apple	
GOOSE	8.50
Pressed goose leg, liver, chutney and toast	
HADDOCK	8.50
Slow cooked egg, butter sauce	
TONGUE	8.00
Rock salt beetroot, crispy veal tongue, mustard cress	
CHOP & CHIPS	19.50
Beef Jacobs ladder, dripping potatoes, horseradish, pickled cabbage	
PORK CHEEKS	18.50
Slow braised pork cheeks, cauliflower, raisins, PX sherry	
MALLARD	18.50
Grilled breast, cranberry, orange, chicory, marmalade potatoes	
PIGEON	17.00
Roast breast, savoy cabbage, smoked bacon, granny puree	
COD	18.50
Line caught fillet, baby spinach, anchovy, mussel juice	
SEA BASS	21.00
Roasted fillet, smoked bacon, potato and rosemary stew	
YORKSHIRE RHUBARB	7.00
Rhubarb jelly, walnut flapjack, cheesecake ice cream	
LATTE	7.00
Nutmeg parfait, espresso sorbet, dehydrated milk	
JUNKET	7.00
Rum flavoured milk pudding, Eccles cakes	
CHOCOLATE	7.00
Dark chocolate sponge, Douglas Fir pine ice cream	
TUTTI CLAFRUTTI	7.00
Sweet Yorkshire batter, mixed fruit, brandy ice cream	
CHEESE	
Selection of British Isles cheese from Neal's Yard Dairy	

VEGETARIAN

Please ask for our separate menu.

CHILDREN UNDER NINE

Please ask what choices are available.

Head Chef Neil McCue

SERVICE NOT INCLUDED.