
COCKTAILS

Espresso Martini	9.00
Amaretto Sour	9.00
Dry Negroni	9.00
Roebuck Spicy Margarita	9.00
Old Fashioned	9.00
Bloody Mary	7.00



NON-ALCOHOLIC

Beavertown Lazer Crush	4.80
Reef Point Lager	4.50
Pine Trail Pale Ale	4.50
Seedlip & Tonic	5.60
Virgin Mary	5.00

Starters

Green Olives (vg, gf)	4.50
Beetroot, Hummus, Sour Cream & Crushed Hazelnut Dip, Crudités (vg, gf)	7.00
Padron Peppers, Aioli (vg)	6.00
Vegan Sausage Roll (vg)	5.00
Atlantic Salt Cod Croquettes, Sauce Gribiche	6.00
Black Pudding Croquettes, BBQ Sauce	6.00
Scotch Egg	5.00
Sausage Roll	5.00

Small Plates

Burrata & Heritage Tomato Salad (v, gf) (Add: Toasted Sourdough 1.00)	10.50
Wild British Mushrooms on Toast, Garlic & Herbs (vg)	7.50
Corn Fritter, Dill Mayonnaise (v)	7.75
Chicken Schnitzel, Pickled Cucumber & Fennel Salad	8.50

Mains

Roasted Butternut Squash, Tenderstem Broccoli & Pearl Barley Salad (vg)	13.50
Moving Mountains Vegan Burger, Chips (vg)	14.50
Atlantic Cod & Prawn Fish Pie, Broccoli	15.75
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas & Tartare Sauce (Small / Large)	12.00 / 16.00
Duck & Waffle, Crispy Leg Confit, Fried Duck Egg & Mustard Maple Syrup	19.50
Gloucester Old Spot Pork Chop, New Potato Salad & Roasted Peppers (gf)	17.00
Jerk Chicken, Coleslaw, Corn on the Cob (gf) (35 minute cooking time)	16.50
28 Day Aged Sussex Cheeseburger, Onion & Mustard Relish, Chips	16.00
Add: Extra Cheese, Bacon, Or Wally	1.00

Sides

Green Salad, Tarragon Dressing (vg, gf)	4.00
Seasonal Veg (vg, gf)	5.00
Mac & Cheese (v)	6.50
Chips (vg)	5.00
Toasted Sourdough Bread (v)	1.00

Desserts

Brownie, White Chocolate Crumble, Vanilla Ice Cream (v)	6.00
Caramelized Banana, Waffle & Chantilly Cream (v)	7.00
Apple Crumble, Custard (contains nuts) (v)	6.00
Ginger & Date Molasses Sponge Cake, Custard (v)	5.50
Vanilla/Mint/Clotted Cream Ice Cream Scoop (v)	2.50
Sweet Lemon Sorbet Scoop (v)	2.00

As we cook all out food to order please be understanding if there is a small delay during busy periods. Fish dishes may contain bones. If you have a food allergy, intolerance, or sensitivity, please speak to a member of staff about the ingredients in our dishes before you order your meal.

We are proud members of the Sustainable Restaurant Association