

COCKTAILS	
Espresso Martini	9.00
Amaretto Sour	9.00
Dry Negroni	9.00
Roebuck Spicy Margarita	9.00
Old Fashioned	9.00
Bloody Mary	7.50



NON-ALCOHOLIC	
Beavertown Lazer Crush	4.90
Reef 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
Crispy Polenta Croquettes, Wholegrain Mustard Mayonnaise	6.00
Atlantic Salt Cod Croquettes, Sauce Gribiche	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
Grilled Purple Sprouting Broccoli, Poached Egg & Hollandaise Sauce (v)	7.85
Chicken Schnitzel, Pickled Cucumber & Fennel Salad	8.50
Cauliflower Fritter, Dill Mayonnaise (vg)	7.75

Mains

Asparagus, Rocket, Sugar Snaps & Mint Salad (vg/gf)	13.50
Moving Mountains Vegan Burger, Chips (vg)	14.50
Moules Marinierere & Chips (Add: Bread 1.00)	16.25
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 Choc Crumble, Vanilla Ice Cream (v)	6.00
Caramelized Banana, Waffle & Chantilly Cream (v)	7.00
Apple & Rhubarb 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