
COCKTAILS

Espresso Martini	9.00
Amaretto Sour	10.50
Dry Negroni	9.00
Roebuck Spicy Margarita	9.75
Old Fashioned	10.20
Bloody Mary	7.50



NON-ALCOHOLIC

Beavertown Lazer Crush	4.90
Reef Lager	4.50
Pine Trail Pale Ale	4.50
Seedlip & Tonic	5.80
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)	8.00
Grilled Purple Sprouting Broccoli, Poached Egg & Hollandaise Sauce (v)	8.00
Duck Schnitzel, Pickled Cucumber & Fennel Salad	9.00

Mains

Asparagus, Rocket, Sugar Snaps & Mint Salad (vg/gf)	13.85
Symplicity Vegan Burger, Chips (vg)	15.00
Moules Marinierere & Chips (Add: Bread 1.00)	16.50
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas & Tartare Sauce (Small / Large)	13.00 / 17.00
Duck & Waffle, Crispy Leg Confit, Fried Duck Egg & Maple Syrup	20.00
Gloucester Old Spot Pork Chop, New Potato Salad & Roasted Peppers (gf)	17.50
Jerk Chicken, Coleslaw, Corn on the Cob (gf) (35 minute cooking time)	17.00
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)	7.00
Chips (vg)	5.00
Toasted Sourdough Bread (v)	1.00

Desserts

Brownie, White Choc Crumble, Vanilla Ice Cream (v)	7.00
Caramelized Banana, Waffle & Chantilly Cream (v)	7.50
Apple & Rhubarb Crumble, Custard (contains nuts) (v)	7.00
Ginger & Date Molasses Sponge Cake, Custard (v)	6.50
Vanilla/Mint/Clotted Cream Ice Cream Scoop (v)	2.50
Sweet Lemon Sorbet Scoop (vg)	2.00