menu

TRADITIONAL AFTERNOON TEA

19.95
per person

Fruit scones
Plain scones
Raspberry jam
Cornish clotted cream

Victoria sponge cake
Bakewell tart
Lemon cheesecake
Chocolate brownie

Finger sandwiches

Smoked salmon on granary
Roast vegetable & hummus on tomato bread
Ham & mustard on white bread
Cucumber on beetroot bread

VEGAN AFTERNOON TEA*

19.95
per person

Fruit scones
Plain scones
Sweeten soy yoghurt
Raspberry jam

Chocolate & cherry tart
Chocolate orange finger
Victoria sponge
Lemon elderflower & poppy seed cake

Finger sandwiches

Cucumber on beetroot bread
Roast vegetable & hummus on tomato bread
Vegan cheese & red onion jam on white
Tomato on granary

*Please make us aware of any allergies or dietary requirements you may have. Please also let us know if you are gluten free as some of the dishes can be made with this requirement. *Can be made as Gluten Free on request. (GF) Gluten free (V) Suitable for Vegetarians (Ve) Suitable for Vegan.*

East Sussex
NATIONAL

STARTERS

Soup of the day bread rolls & butter *(always vegetarian)*
6.00

Ham hock terrine piccalilli & sourdough toast*
8.00

Smashed avocado & chilli bruschetta ***(Ve)****
6.00

Popcorn shrimp, lime & chilli mayonnaise
10.50

SALADS

Chicken & bacon Caesar grilled chicken with streaky bacon, cos lettuce, croutons, Parmesan, anchovies, Caesar dressing*
12.50

Avocado & tofu, smashed avocado, tofu, kale, spinach, tomato, dressed leaves ***(Ve)****
12.00

Roast pumpkin, feta, red onion, olive, tomato & watermelon ***(V)***
9.00

MAINS

8oz ribeye steak chargrilled to your liking with grilled plum tomato, flat mushroom & fries*
22.00

Beef burger with Swiss cheese, crispy bacon, pickles, relish, gem lettuce, sliced plum tomato, slaw & fries*
14.50

Portobello mushroom red pepper burger, vegan cheese, pickles, relish, gem lettuce, sliced plum tomato, slaw & fries ***(Ve)***
13.00

Buttermilk chicken burger with gem lettuce, lime & chilli mayonnaise, slaw & fries
15.00

Chickpea & spinach curry with basmati rice, vegetable pakora and chapati ***(Ve)***
14.00

Beer battered fish & chips with crushed peas & tartare sauce
14.00

Margherita pizza ***(V)***
14.00

Pepperoni pizza
14.50

SANDWICHES

Available on white or malted bloomer or gluten free bread

Tuna & sweetcorn bound with crème fraiche & horseradish
5.00

Thyme & garlic roast pulled chicken, sundried tomato & gem lettuce
5.50

Mature cheddar cheese & red onion marmalade ***(V)***
5.00

Hummus, roast Mediterranean vegetables & caramelised onion ***(Ve)***
5.00

Club Sandwich* with chicken, bacon, fried egg, lettuce, tomato & mayonnaise
12.50

Grilled Emmental cheese & smoked ham
7.00

A.L.T* with avocado, lemon, lettuce, tomato & vegan mayonnaise ***(Ve)****
10.00

SIDES

Skin on fries ***(V)*** **4.00**

Parmesan & truffle fries ***(V)*** **4.00**

Rocket & Parmesan salad ***(V)*** **4.00**

Buttered spinach ***(V)*** **4.00**

Steamed tender stem broccoli ***(V)*** **4.00**

New potatoes, lemon & parsley ***(Ve)*** **4.00**

DESSERTS

Chocolate brownie with berries ***(Ve)****
6.50

Sticky toffee pudding with vegan vanilla ice cream ***(Ve)***
7.00

Eton mess ***(V) (GF)***
7.00

British cheeses, biscuits, bread & chutneys ***(V)****
9.00

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