



Autumn menu – from Thursday 30th September

Sicilian green olives £4

Sourdough & seaweed butter £4

Black pudding scotch egg £5

Cuttlefish bao bun, yoghurt dressing & pickled chilli £7

Confit duck leg croquette, raisin puree & pickled vegetables £7

Sweetcorn soup, pumpkin tortellini & smoked walnut pesto £6

Chicken liver parfait, roast plum chutney & autumn truffle brioche £6

Home smoked trout, whipped ricotta & caper berries on sourdough £7

Hastings skate wing, samphire, curry sauce & triple cooked chips £17

Roast pork belly, mashed potato, heritage carrot & mustard cabbage £16

Baked pollock, Swiss chard, smoked eel croquette & citrus butter sauce £16

Mutton ragu, pappardelle pasta, salsa verde & aged Parmigiano cheese £15

Roast autumn squash, crispy feta, caramelised onions & carrot top pesto £15

Aubergine bhuna, crispy potatoes, fennel bhaji & sourdough naan bread £13

Pistachio nougat parfait, candied lemon & mascarpone £7

Smoked blackberries, caramelised white chocolate & yoghurt sorbet £6

Sticky toffee pudding, stem ginger caramel & clotted cream £6

Selection of Sussex cheeses, grape chutney & biscuits £8