

Please order all food and drink from the bar

With a Drink	Mixed root vegetable crisps with garlic mayonnaise v ☒	£2.50
	Stuffed vine leaves v ☒	£3.00
	Pitted green olives stuffed with garlic v ☒	£2.75
	Grilled artichoke hearts v ☒	£2.75
	Pepperdew peppers stuffed with feta cheese v ☒	£3.00

Starters	Creamed leek & goat's cheese wholemeal tart with a tomato & apple pickle v	£4.75
	Char-grilled free-range chicken skewers with a peanut sauce ☒	£5.50
	Deep-fried south coast sprats with tartare sauce	£5.00
	Spiced parsnip and bacon cakes with a mustard seed sauce	£5.25
	Sweet potato and cumin soup with warm sour dough bread v	£4.50

Lunchtime Light Bites	Mixed roast ploughman's lunch with rustic brown bread, Branston pickle and a pickled onion	£7.50
	Smoked Applewood Cheddar ploughman's lunch with rustic white bread and tomato & ginger chutney v	£7.50
	Grilled Halloumi cheese open sandwich with rocket, tomato and pesto on warm rustic brown bread v	£5.50
	Sussex recipe sausage sandwich with red onion chutney on warm sour dough bread	£5.50
	Smoked salmon and lemon-marinated prawn open sandwich served on a warm rustic white roll	£7.50
Why not add a mug of soup or a side of seasoned house chips?		each £2.00

Pub Classics	The Ox half-pounder with Cheddar, smoked back bacon, coleslaw and seasoned house chips	£9.50
	Cider-braised gammon ham with free-range eggs and bubble & squeak s ☒	£9.75
	Harvey's beer-battered fillet of sustainable cod with seasoned house chips & mushy peas s	£10.75
	Toad in the hole with an onion gravy and bubble & squeak	£9.25
	Autumn vegetable pie with a herby cheese crust served with buttered cabbage v s	£8.75
New season lamb shepherd's pie with minted garden peas s	£9.25	

Seasonal Dishes	Crispy pork belly with roasted vegetables and buttered new potatoes s	£10.75
	Char-grilled herb-crustured four bone rack of lamb with sauté potatoes	£14.75
	Wild mushroom & fillet of Ashdown Forest venison stroganoff with fluffy white rice s	£12.50
	Half a pot-roasted Gressingham duck with bread sauce and sauté potatoes	£13.75
	Forest mushroom feuillette served with a white wine butter sauce and cut seasonal herbs v s	£8.75
	Baked south coast black bream fillets with fennel and orange served with buttered new potatoes s ☒	£11.75
	Parmesan-crustured free-range breast of chicken filled with mozzarella & pesto served with potato wedges	£10.00
All seasonal dishes come with a selection of vegetables		

Side Dishes	Rustic bread roll & butter	£1.75	Seasoned house chips	£2.50
	Buttered new potatoes	£2.50	Spiced potato wedges	£2.50
	Seasonal vegetables	£2.00	Dressed mixed leaf salad	£2.00

Desserts and Cheese	Blackberry and Bramley apple crumble with Madagascar vanilla ice cream from Ringmer	
	Amaretto & pistachio parfait with poached pear and a warm chocolate sauce ☒	
	Triple chocolate mousse white and milk chocolate layered mousse with dark chocolate shavings ☒	
	Poached autumn fruit terrine with crème fraîche ☒	
	Warm Shoo fly pie with thick custard	each £5.00
	A selection of English & continental cheeses with biscuits and quince jelly	£7.50
Dessert wine Brown Brothers Orange Muscat & Flora, Australia	125ml £4.75 1/2 Bottle £14.00	

v - vegetarian ☒ - gluten free, please ask for further assistance s - small portion available

