



A little something to eat while you wait
or just to enjoy with a drink

Roasted pistachios	£1.75
Mixed root vegetable crisps – with garlic mayonnaise	£2.00
Sun-dried tomato-stuffed olives	£2.75
Feta-stuffed sweet peppers	£3.00
Mini Swedish salami bites	£2.50

Starters

Sussex-minted pea soup – with crusty bread V	£4.50
Chilled pearls of melon – with a red wine & honey reduction V	£4.75
Green-lipped mussels – with a tomato salsa	£5.50
Baked Camembert in its box – for two to share	£8.50
Warm chicken and crispy pancetta Caesar salad	£5.25

Main Courses

Roast leg of new season Pevensy lamb – with roasties & seasonal vegetables S	£9.50
Roasted local turkey – with roast potatoes & vegetables S	£9.00
Honey-glazed gammon – with roast potatoes and seasonal vegetables S	£9.25
Mixed roast – a plate of our three roasts: gammon, turkey and lamb	£12.50
Grilled fillet of trout – with parsley butter, new potatoes & seasonal vegetables	£10.50
Trio of prawn salad – langoustines, crevettes & shell-on prawns with new potatoes	£12.75
Wild mushroom stroganoff – with coconut rice and a mixed leaf salad S V	£8.75
Warm chicken and crispy pancetta Caesar salad	£9.75
Mixed bean risotto – with focaccia bread V S	£8.75
Beef and Stilton pie – with new potatoes and vegetables	£9.50
Harvey's-battered fillet of haddock – with house chips and tartare sauce S	£10.50

V – vegetarian

S – small portions available

C – coeliac friendly (please ask)

Desserts

Apple & summer berry oat crunch – with custard	
Vanilla crème brûlée – with a shortbread biscuit	
Cumberland pudding – with custard	
Banoffee pie	
Home-made fudge and rum and raisin ice cream	each £4.75