Food

Bread & Olives
SERVED WITH OLIVE OIL & BALSAMIC VINEGAR — £5.75

CHEESE & CHARCUTERIE BOARDS

ALL BOARDS ARE SERVED WITH FRENCH BREAD, LOCAL HONEY, ONION RELISH, STUFFED RED PEPPERS & PICKLES.

Cheese for One
3 CHEESES OF YOUR CHOICE — £9.95

Cheese for Two
4 CHEESES OF YOUR CHOICE — £13.95

Charcuterie for One
A SELECTION OF 3 MEATS — £9.95

Charcuterie for Two
A SELECTION OF 4 MEATS — £13.95

Cheese & Charcuterie for One
2 CHEESES OF YOUR CHOICE SERVED WITH 2 MEATS — £11.95

Cheese & Charcuterie for Two
3 CHEESES OF YOUR CHOICE SERVED WITH 3 MEATS — £15.95

FISH BOARDS

SERVED WITH SMOKED MACKEREL PATE, SMOKED SALMON, PRAWNS IN MARIE ROSE SAUCE, PICKLED BEETROOT, HORSE RADDISH AND GRANARY BREAD

Fish for One — £11.95

Fish for Two — £15.95

DESSERT

VANILLA ICE CREAM SERVED WITH SUMMER FRUIT, CHOCOLATE GARNISH & A BOTTEGA SHOT OF YOUR CHOICE: ESPRESSO, PISTACHIO, RASPBERRY, WHITE CHOCOLATE, PANNA COTTA, GIANDUIA

Boozy Scoop — £6.50

BOARDS CAN BE COMBINED TO CREATE A LARGER SHARED PLATTER - JUST ASK!
PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES

Drinks

SOFT, AF, SPIRITS & MORE

Coke Zero
7UP
J20
Appletiser

£3.20

WE HAVE A BEER FRIDGE WITH CRAFT BEERS, LAGERS, CIDERS AND ALCOHOL FREE/LOW ALCOHOL OPTIONS. PLEASE ASK STAFF FOR MORE DETAILS

Gin & Mixer
MADE WITH LOCAL 'CONTRACTORS GIN' FROM DEDBEST DISTILLERY — £6 | £8

Vodka & Mixer
MADE WITH LOCAL SAXON VODKA — £6 | £8

Rum & Mixer
MADE WITH LA FACTORIA CARIBBEAN RUM — £6 | £8

BRANDY & WHISKY AVAILABLE ON REQUEST

PLEASE ASK TO SEE OUR CHAMPAGNE & SPARKLING WINE MENU

Cheese

SUSSEX BRIE (V)

Made by award-winning cheese makers Arthur Alsop & Nic Walker in East Sussex, Sussex Brie is a creamy delight with a fluffy white rind and smooth, mellow interior. Crafter from pasteurised cow's milk, it carries gentle hints of nuts and mushrooms. Perfect with Chardonnay, Sauvignon Blanc, Riesling, Pinot Gris, Pinot Noir & Merlot.

GOLDEN CROSS GOATS

Since 1989, Alison, Kevin and their son Matthew have been producing exceptional goats cheese on their farm in Holmes Hill, East Sussex. All the milk comes from the goats born and raised on the farm at Green Acres, ensuring a rich local taste with a firm silky texture and fresh, citrus flavour. Pair with Chenin Blanc, Albarino, Cabernet Franc, fizz or a Provence rose.

BRIGHTON BLUE (V)

This award-winning blue cheese is made at High Weald Dairy in Horsted Keynes, West Sussex. A semi-soft cow's milk cheese, it has a mellow blue flavour with a slightly salty finish with a strength of 2. Once made just for the family, Brighton Blue is now in high demand - a true Sussex favourite. Perfect with Primitivo, Malbec, Sauvignon Blanc & Chenin Blanc.

SUSSEX CHARMER (V)

Created at Bookham Harrison Farms, a family-run business on the Sussex-Surrey border, Sussex Charmer has a long history dating back to 1952. Combining the creaminess of a mature farmhouse cheddar with the zing of an Italian Style Hard Cheese, this wine pairs well with Syrah, Pinot Noir, Merlot, Chardonnay, & White Rioja.

GOOD WEALD SMOKED

Smoked to perfection by The Trsditional Cheese Diary in East Sussex, Good Weald Smoked is a full-bodied, hard farmhouse cheese with a distinctive toasted aroma. A multi-award-winning family-run business, The Weald Smokery has been creating artisan smoked products for over 35 years. Perfect with Tempranillo, Malbec, Syrah, Viognier, Chardonnay and Riesling,

SUSSEX MAYFIELD (V)

A semi-hard, creamy cheese crafted by Alsop & Walker in East Sussex. Its unique, natural rind develops through an aging process of five to seven months, resulting in a sweet, nutty flavor profile with characteristic "eyes" throughout the paste—reminiscent of a classic Swiss Emmental but with a distinctively British soul.

PLEASE ASK STAFF IF YOU'RE INTERESTED IN OUR GUEST CHEESE

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