



WHILE YOU WAIT

Homemade Bread	4.95
Olive oil, balsamic vinegar and butter	
Marinated Mixed Olives Ve	3.95
Why not treat yourself to a selection of both for	7.50

STARTERS

Artichoke Veloute Ve	6.75
Artichoke arancini and basil oil	
Sussex Game Terrine	7.25
Plum chutney, focaccia croute	
Smoke Haddock Fish Cake	7.25
Pickled local fennel and orange gel	
Kentish Blue V	6.25
Mulled spiced Kentish pear, braised broccoli, Kentish blue cheese and roasted almonds	
Kentish Mackerel Scotch Egg	6.95
Parsley risotto and pickled baby beets	

MAINS

Beef Bourguignon	16.95
Horseradish mash, winter greens with a red wine jus	
Roasted Seabass NGCI	17.25
Roasted fennel, seafood chowder	
Henry's Paunch	16.25
Sussex wild boar burger, maple glazed bacon, plum jam	
Pumpkin Risotto V NGCI	15.95
Estate garden vegetables and parmesan tuile and sage	
Tudor Glazed Gammon Knuckle (16-24oz.) NGCI	19.95
Parsley mash potato, roasted winter vegetables & spitfire jus	
This dish is large and would be suitable for two to share with additional sides	
Cajun Spiced Chicken Ballotine NGCI	18.75
Sweetcorn and mushroom fricassee, creamy mash potato	

STEAK

21 Days Old Sirloin Steak	26.95
Portobello mushroom, grilled tomato and triple cook chips	
ADD peppercorn sauce	1.75
ADD garlic prawns (6)	4.25

WEEKLY SPECIALS

 17.95 each

Curry Tuesday
Chefs spectacular curry of the day
Prosecco Thursday
Complimentary glass of prosecco with every main course
Fish Friday
Chefs special catch of the day dish
Sunday Roast
Yorkshire pudding, seasonal vegetables & roast potatoes with a red wine jus

SIDES

Triple Cooked Chips	3.50
Maple Bacon Carrots	3.50
Seasonal Vegetables	3.00
Mixed Leaf Salad	2.50
Creamy Mash Potato	2.50

HOT DRINKS

Selection of Organic Teas	2.10
Americano	2.60
Latte / Cappuccino	2.80
Espresso / Double Espresso	2.10 / 2.60

DESSERTS

Plum Tarte Tatin	6.75
Vanilla ice-cream and rum caramel	
Lady Baileys Chocolate Bomb NGCI	7.25
White chocolate mousse, hazelnut and chocolate brownie	
Henry's Heaven Ve NGCI	6.50
Coconut and cinnamon rice pudding, orange marmalade, roasted pistachio	
Festive Bavarois	6.95
Clementine mousse, pistachio sponge and passion fruit	
Cheese & Biscuits	7.50
Selection of cheeses, quince jelly and grapes	

Some of our dishes may contain gluten, dairy, nuts and other allergens. If you require any further information please ask a member of the team. Some dishes can be altered to suit dietary requirements – please ask a team member. Menu is subject to seasonal availability and may change from day to day.

NGCI - Non Gluten Containing Ingredients

V - Vegetarian **Ve** - Vegan **DF** - Dairy Free