

DRINK TO START

Aperol spritz 8.5 Malfy Breeze 9.5
Bolney Bubbly 7.5 Elderflower spritz 3.5

SANDWICHES & BURGERS

all served with fries

Pulled pork, slaw 13

Haloumi & falafel wrap 11

Buttermilk fried chicken, Cheddar, slaw,
chipotle mayo 14

Plant based burger, house relish, vegan mayo,
tomato, lettuce, pickle (vg) 14

8oz beef & marrow burger, house relish,
mayo, tomato, lettuce, pickle 14

Add Cheddar ~ bacon ~ chorizo ~ blue cheese,
vegan Cheddar ~ fried egg 1.5 each

SIDES

Fries ~ Chips ~ Mash 4

Parmesan & truffle French fries 5

Sweet potato fries 5

House salad 4

Buttered greens 4

SMALL PLATES

Nocellara olives 2.5

Borough sourdough 3.5

Salt & pepper calamari 7.5

Garlic & thyme baked camembert (v) 12.5

Mezze ~ olives, falafel, hummus,
baba ganoush, pitta bread (vg) 9.5

Shredded belly pork croquettes,
chipotle mayo 6.5

Crab cake, Cajun mayo 8

Caramelised onion tart, goat's cheese croquette,
pea shoot & red chard salad (v) 7

Roasted baby aubergine, peppers, coconut tzatziki
(vg, gf) 6.5

Grilled asparagus, leeks, tenderstem, deep fried
poached egg, chorizo crumble 7.5

MAINS

Pan fried Stone bass, sautéed potatoes, tenderstem broccoli, crayfish & dill sauce 17

Grilled chicken skewer, cauliflower tabbouleh, mango salsa (gf) 15.5

Beer battered fish & chips, tartare sauce, pea purée 15

Burrata bowl ~ fried aubergine, grilled courgette, sundried tomatoes, olives (v) 14

Cajun tofu, grilled tenderstem & asparagus, quinoa & pea tabbouleh, crushed almonds,
citrus dressing (vg, gf) 14.5

STEAKS

10oz Rump 17.5

10oz Sirloin 22.5

10oz Rib-eye 24.5

Served with chips, house salad & your choice of:
Chimichurri ~ Blue Cheese ~ Peppercorn

PIES

Six-hour braised steak & ale 16

Free-range chicken thigh & leek 15

Confit sweet potato, spinach
& goat's cheese (v) 14.5

Served with mash, braised cabbage & gravy