

DRINK TO START

Aperol spritz 8.5 Ginger Daiquiri 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

Gin-cured Chalk Stream trout tartare, wasabi sour
cream, pickled fennel & radish (gf) 9

Wild mushroom tart, chicory & walnut salad,
Gorgonzola dressing (v) 8

Vegan nduja & saffron arancini, arrabbiata, basil
mayo (vg) 7.5

Duck & chicken terrine, pistachio salt, cranberry &
apple chutney, brioche 8.5

MAINS

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

Old spot pork belly, champ, kale, crackling, apple sauce (gf) 18

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

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

Roasted heirloom squash risotto, sage & almond pesto, beetroot crisps (vg, gf) 14.5

STEAKS

10oz Rump 17.5

10oz Sirloin 22.5

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

PIES

Six-hour braised steak & ale 16

Free-range chicken thigh & leek 16

Served with mash, braised cabbage & gravy

Fish pie served with garlic spinach 18.5