

PLATES

Warm bread and butter	2.50
Black and green Amfissa olives	3.50
Salted almonds	3.50
Homemade pickles	3.50
Labneh, smoked sea salt, seeds	4.50
Sussex wild rabbit and port salami	5.00
Crispy squid, curry leaves, black garlic mayo	6.50
Lamb fritters, coriander, harrisa	7.50
Roast squash, shaved fennel, pomegranate molasses, ras el hanout	7.50
Mackerel, whipped beets, fennel and lovage salad	6.50
Broccoli, toasted almonds, sesame dressing	6.50
Potted smoked salmon, sourdough, pickled shallots, seeds	7.00
Baked aubergine, harissa, toasted almonds, seeds	7.50
Whole roasted cauliflower, chilli, tahini, yoghurt	8.00
Preserved Sussex tomato and Amfissa olive salad, crispy capers, croutons	7.50
Crispy cod cheeks, pea and lovage, tartare	9.00
Dry aged rump steak, mushroom ketchup, pickled girolles	10.00
Hot smoked beef belly, tarragon cows curd, pickled red onions	12.00
Elgin cheeseburger, pickle, fries	12.50

SIDES

Shaved kohlrabi and celeriac salad, mustard dressing	3.50
Runner beans, black garlic, crispy bacon	4.00
Preserved Sussex tomatoes	4.00
Fries	4.00

We source the best quality, freshest and most ethical produce available. Our fish is fresh from Brixham day boats, our organic veg comes from small Devon freeholds, our meat is supplied by independent Shropshire farms and our eggs come from free range Burford Brown chickens at Clarence Court.

Please inform the team of any allergies before ordering.