

EVENING: Time: 17.00-22.00

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PLATES

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| 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, wild garlic mayo                             | 6.00  |
| Lamb fritters, coriander, harrisa  | 6.50  |
| Roasted cauliflower, caraway, sultanas, tahini                           | 6.00  |
| Mackerel fillet, whipped beets, fennel and lovage salad                  | 6.50  |
| Broccoli, toasted almonds, sesame dressing                               | 6.50  |
| Potted smoked salmon, sourdough, pickled shallots, seeds                 | 7.00  |
| Birchden Farm asparagus, soft boiled egg, almond dukkah                  | 7.00  |
| Jerusalem artichoke, black garlic and fregola salad, mint, yoghurt       | 8.50  |
| Orchard Farm pork chop, sea aster, pink fir potatoes, wild garlic        | 15.00 |
| Sea kale and celery broth, Cornish new potatoes, poached egg, warm bread | 12.00 |
| Brixham hake, mussels, monk's beard, n'duja                              | 14.00 |
| Bavette steak and chips, sriracha butter                                 | 15.00 |
| Elgin cheeseburger, pickle, fries  | 12.50 |
| Roast chicken and barley salad, crispy skin, pomegranate molasses        | 9.50  |

SIDES

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|---------------------------|------|
| Gem and herb salad        | 3.50 |
| Summer beans and peas     | 3.50 |
| Wild garlic fries         | 4.00 |
| Preserved Sussex tomatoes | 4.00 |

PUDDINGS

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| Milk stout chocolate brownie, vanilla ice cream              | 4.50 |
| Buttermilk panna cotta, strawberries                         | 4.50 |
| Elgin fried banana bread, pistachios, coconut cream          | 4.50 |
| Neal's Yard cheese, gooseberry and elderflower jam, crackers | 7.00 |

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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 Devonfreeholds, our meat is supplied by indepent Shropshire farms and our eggs come from free range Burford Brown chickens at Clarence Court. Please inform the team of any allergies before ordering.