

Lunch Menu

Served from 12 – 3.30 Mon – Fri
12 – 6 Saturday

All of our dishes are made from the freshest, locally sourced produce to order

Starters

- Soup of the day with warm bread & butter (v) (n) (see specials board) – 4.95
Oak smoked haddock & cheddar fondue, warm bread & mixed leaves (n) – 5.95
Curried cauliflower fritters, smoky aubergine dip & red onion salad (v) – 5.25
Crab & lemon mousse, focaccia crisp, pickled cucumber & lemon oil (*gf) – 5.75
Sticky glazed pork belly bites, mixed leaves & fruity bbq sauce (gf) – 5.75
Houmous & dipping focaccia bread, chilli & garlic olives, oil & balsamic (v) (n) – 5

Mains

2 for £15 lunch special

Coopers Beef or Chicken Burger, Fish & Chips, Ham, Egg & Chips, Chilli or Falafel

Available Monday to Friday 12pm to 3.30pm (excludes bank holidays)

Catch of the day

see specials board for details

Chargrilled hanger steak – 11.95

skin on chips & mixed leaf salad (gf)

Lemon & garlic confit chicken leg – 13.95

spinach & rosemary risotto, chicken skin crisp, tarragon pesto (gf) (n)

Roasted sweet potato gnocchi – 10.95

sautéed spinach & market greens, pesto & nut crumb (v) (n)

*Beef, pork & bacon chilli con carne – 11.5

rice & sour cream (gf)

*Hand cut ham – 11.5

fried eggs & skin on chips (gf)

*Ale battered catch of the day – 12.5

skin on chips, crushed peas & tartare sauce

*Chargrilled 8oz beef or chicken breast burger – 11.95

streaky bacon, cheddar cheese, relish, salad & skin on chips

Spiced chickpea falafel – 10.95

homemade flatbread, red onion & coriander salad, houmous & sweet potato fries (v) (*gf)

Roast cherry tomato & basil mac & cheese – 13.95 / 12.95

Chargrilled chicken, homemade focaccia & mixed leaves

Or

Roast aubergine & courgette, homemade focaccia & mixed leaves (v)

Sides – 3

Skin-on chips (gf) (v), sweet potato fries (gf) (v), creamy mash (gf) (v), buttered new potatoes (gf) (v),
dressed mixed leaf salad (gf) (v), buttered market greens (gf) (v), onion rings (v) or garlic bread (v)

Artisan Sandwiches – 5.95

Choose a white or brown baguette & add chips, crisps or soup for £1

Hanger steak – +2

apple, ale & chilli chutney & watercress

Cheddar cheese, bacon & tomato

Cheddar cheese & tomato (v)

Ale battered fish finger

& tartar sauce

Hand cut ham salad

Desserts – 5.95

Milk & white chocolate rocky road
salted caramel ice cream

Sticky toffee pudding

caramelised banana, butterscotch sauce &
banana ice cream (v)

Summer fruits eton mess

homemade shortbread (v) (*gf)

Cheese board – 12.95

For two - West country brie, mature &
stilton, ale, apple & chilli chutney & oat
cakes

Ice Cream Union – 1.5 per scoop

Banana, hazelnut, salted caramel or vanilla (gf) (v)
Raspberry or lemon sorbet (gf) (v)

Dessert Wine

Chateau Belingard, France - 125ml 7, ½ btl 20

Botrytis spreads through the vineyards of Monbazillac
aiding sugar accumulation in the grapes leading to
concentrated wines with apricot & honeyed flavours
matched to a clean acidity & long finish.

Port

Cockburn's vintage port 2009 50ml – 3.5

Coffee

Americano, Espresso – 2.5

Latte, Cappuccino or double espresso – 3

Flat white or Mocha – 3.5

Vanilla, amaretto, hazelnut or caramel coffee syrup shot

Liquor Coffee

Irish, Parisian, Italian or Calypso coffee – 5.5

Proper hot chocolate

Ivory Coast white, 58% Venezuelan smooth
or 82% Ecuadorian classic chocolate - 3
Rose, Orange & cinnamon & gingerbread spice sugars available

Kent & Sussex Tea & Coffee Co.

English breakfast, Earl grey or Darjeeling - 2
Green tea, Camomile, Lemon, Mango or
Jasmine – 2

Aperitifs

Liquor 43 – 3

Bailey's 50ml – 3

Tia Maria 50ml – 3

Hennessy fine de Cognac – 6.5

Hennessy XO – 8.5

Glenmorangie 18-year single malt – 7.5

Glenmorangie signet – 9

IF YOU ARE DINING IN THE BAR OR GARDEN, PLEASE ORDER AT THE BAR

If you require further information on ingredients which may cause allergy or intolerance, please speak with your server before you order your meal.

If you do have a food allergy, it is helpful to us if you could inform staff so that we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation & service.

(n) contains nuts, (gf) Gluten free, (v) vegetarian (*gf) can be gluten free

*Available in kid's portions £6.95