



WINTER MENU

MONDAY – SATURDAY

12-3PM & 6-9PM

SNACKS

HOMEBAKED BREADS

Local Rapeseed Oil
(GA, VG)
£6

MIXED OLIVES

Soft Herbs
(GF, VG)
£4

HUMMUS

Caramelised Red
Onion, Crostini
(GA, VG)
£4

PIGS IN BLANKETS

Cranberry Sauce
(GF)
£4

Best in Binsted

PORK CRACKLING

Apple Sauce
(GF)
£3

STARTERS

THE SOUP

Roasted Chestnut &
Cauliflower Soup
(VG, GF)
£7

SMOKED SALMON

Avocado Puree
Crostini
(V, GA)
£8

DEEP FRIED WHITEBAIT

Wasabi Ketchup
(GF)
£7

GOATS CHEESE

Truffle Honey, Rosemary,
Beetroot, Candied
Walnuts, Toast
(V, GF)
£8

BEEF CROQUETTE

Burnt Onion Puree
Rich Jus
(GF)
£8

MAIN COURSES

ARTICHOKE RISOTTO

Toasted Pine Nuts
Apple Crisps
(VG, GF)
£16

BEEF BOURGUIGNON

Horseradish Mash
Glazed Carrots
(GF)
£20

THE FISH PIE

Salmon, Cod, Mash,
Chorizo Crumb
Spring Greens
(GF)
£19

HERB CRUSTED HAKE

Crushed Potatoes
Tender Stem Broccoli
Citrus Jus
(GF)
£22

VENISON COTTAGE PIE

Root Vegetable Mash
Rich Jus
(GF)
£22

PUB CLASSICS

FISH 'N' CHIPS

Proper Chips, Crushed
Peas, Tartare Sauce &
Lemon
(GF)
£17

SCAMPI

Garden Peas, Fries,
Tartare Sauce
& Lemon
(GF)
£16

HAM, EGG & CHIPS

Sussex Ham, Fried Hen
Eggs, Proper Chips
(GF)
£14

BUTTERNUT SQUASH CURRY

Chickpea, Sweet Potato,
Aromatic Basmati Rice
(VG)
£16

Thatcham's Butchers

BEEF BURGER

Bacon, Cheese, Baby
Gem, Tomato, Pickles,
Fries
(GA)
£17

Please speak to your server about any allergens or intolerances

(GF) Gluten Free (GA) Gluten Adaptable (V) Vegetarian (VG) Vegan (VGA) Vegan Adaptable

A Discretionary Donation of 10% will be added to your Bill for Our Service



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SIDES

SKINNY FRIES

Sea Salt
£5
(VG, GF)

NEW POTATOES

Sea Salt
£4
(VG, GF)

PROPER CHIPS

Triple Cooked
£5
(VG, GF)

VEGETABLES

Cabbage, Leeks, Peas
£5
(VG, GF)

GREEN SALAD

House Dressing
£4
(VG, GF)

GIANT ONION

RINGS
£5
(V, GF)

HOMEMADE PUDDINGS

STICKY TOFFEE PUDDING

Salted Caramel Sauce
Vanilla Ice Cream
£8
(V, GF)

COCONUT RICE PUDDING

Rum Raisins
£7
(V, GF)

VANILLA PANNACOTTA

Ginger & Orange
Compote, Blackberry
Sorbet
£7
(GF)

APPLE CRUMBLE

Vanilla Ice Cream
£8
(V, GF)

CHOCOLATE BROWNIE

Chocolate Ice Cream
Honey Combe
£8
(V, GF)

CHEESE BOARD

ARTISAN CHEESE, QUINCE, GRAPES, CHUTNEY **£12** (V)

BRIE DE MEAUX

It's name comes from the town of Meaux in the Brie region in France

SUSSEX CHARMER

Awarded Best British Cheddar at the prestigious Quality Food Awards

BRIGHTON BLUE

Covered in an attractive natural mould-ripened rustic rind

AFTERS

Fan Favourite

AFROGATO

Moon Roast Espresso
Vanilla Ice Cream
Shortbread Biscuit
£7 (V, GF)

CAKES BY SALLY

Please Ask A Member Of Staff What Selection We Have Today!

MOON ROAST COFFEE

Locally Sourced Coffee Roaster. We Use Their Moon Shot Coffee Blend Giving A Well Rounded & Smooth Espresso

NAUGHTIES

Americano	£3.50	English Breakfast	£2.50	Irish Coffee – Jamesons	£10
Espresso	£2.50	Earl Grey	£2.50	Espresso Martini	£10
Double Espresso	£3.50	Camomile	£2.50	Baileys & Orange Hot Choc	£10
Cappuccino	£3.50	Peppermint	£2.50		
Flat White	£3.50	Green Tea	£2.50		

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