



## What's On

Monday - B.Y.O when you dine

Wednesday – steak night - 50% off picanha

Saturday - Brunch

Sunday - Roasts served all day

BBQ – Tuesday to Sunday mid afternoon till late

## Sample August 2018 Menu

### For The Table

Rustic Baguette & Cornish butter £2.00	Charcuteria platter Cornichons, pickled walnuts, caper berries £14.75	Mixed Olives £3.00
(v) Gazpacho		£5.50
Free range pork belly, tuna mayo & salsa verdi		£6.95/13.75
Uig Lodge smoked salmon, quail's eggs, capers, lemon		£9.25
(v) Burrata, tomato, Sardinian flat bread & green olives		£7.75
Duck liver parfait, red onion marmalade, toasted brioche		£7.75
Crisp Salt & Pepper Squid, Spiced mayonnaise, salad leaves		£8.25/15.00
Chargrilled corn fed chicken breast, Caesar salad		£8.00/£15.75
Roast hake, Heritage tomato, caper vinaigrette		£15.95
Whole Roast Plaice, Brown shrimp, pickled cucumber & Greek yogurt		£16.75
(v) Abergine steak, Quinoa, broad beans & herbs, lemon ricotta		£14.25
(v) Pulled jackfruit burger, avocado, red & white cabbage slaw, fries		£12.50
Confit duck leg, spring onion, plum & watercress salad, chive & lime yogurt		£16.95
Tottingworth farm Pedigree Sussex Cheeseburger & fries		£13.00
Chargrilled 28 day dry aged Picanha 240g with Watercress & pommes frites		£18.95
Haddock, Prawn & Chorizo Pie with greens for 2		£32.50
Leg of lamb, spiced aubergine, tzatziki, red wine gravy for 2		£38.50

### Sauces & Extras £1.25

Peppercorn Sauce - Cafe De Paris Butter – Portobello Mushroom - Bacon - Avocado

### Sides £3.50

Pommes Frites – Mix Salad Leaves Vinaigrette – Savoy Cabbage –  
tomato, red onion & balsamic, Jersey Royals

### Desserts

Vanilla crème brulee, Kentish strawberries & shortbread	£5.25
White chocolate & raspberry tart & Chantilly	£5.25
Summer Berry Meringue	£6.75
Judes Ice Creams or Sorbet	£1.75 per scoop

All prices are inclusive of 20% VAT - We add a 12.5% discretionary service charge to your bill  
Please speak to your server regarding any allergies or dietary requirement