



Please order at the bar with your table number, thank you

Mon – Sat: 12:00pm – 9:30pm

LIGHT BITES & SNACKS

Mixed olives 2.95 (vegan)

Whitebait & lovage mayonnaise 5.95

Smoked salmon, rye cracker & lemon 7.95

Sussex asparagus, golden beetroot, beetroot purée, hazelnuts 8.95 (vegan)

Sourdough bread, oil & balsamic 3.95 (vegan)

Maple pork belly & miso-mayonnaise 5.95

Charred baby leek, gremolata, pickled & crispy shallot, onion jam, rocket 7.95 (vegan)

Crushed avocado, toasted sourdough, poached eggs 9.95 (v)

Beetroot hummus & charred sourdough 4.95 (vegan)

Spicy chicken wings & blue cheese mayonnaise 5.95

Mini camembert, onion marmalade & sourdough 9.95 (v)

Crushed avocado, toasted sourdough, wilted spinach 9.95 (vegan)

Ham hock nuggets & burnt apple purée 5.50

Ale-battered fish bites & tartare sauce 5.95

SANDWICHES

Served on white or brown bloomer | Toasted by request

TUNA & SWEETCORN 5.95

EGG MAYONNAISE & CRESS 5.95 (v)

BACON, LETTUCE & TOMATO 7.95

SMOKED SALMON, ROCKET & CREAM CHEESE 7.95

FISH FINGERS, ROCKET & TARTARE 8.95

THE WICKWOODS CLUB 8.95

Chicken, egg mayonnaise, baby gem, tomato, avocado, smoked bacon

SALADS

GARDEN 7.00 / 10.00 (v)

Charred tenderstem broccoli, quinoa, roasted butternut squash, edamame beans, chia seeds, roasted beetroot

CHICORY 6.95 / 9.95 (vegan)

Candied pecans, mustard frill & balsamic dressing

PEAR, BLUE CHEESE & CHICORY 9.95 / 12.95 (v)

Candied pecans, mustard frill & balsamic dressing

NIÇOISE 9.95 / 12.95 (v)

Soft-boiled egg, olives, green beans, baby plum tomatoes

CLASSIC CAESAR 7.00 / 10.00

Crispy baby gem, bacon, anchovies, croutons, parmesan

Topping: Goats cheese 3.25 | Chicken 3.50 | Smoked Salmon 3.50

HOMEMADE SOUP

SOUP OF THE DAY 5.95 (v)

Sourdough bread

PEA & MINT VELOUTÉ 5.95 (vegan)

Sourdough bread

MAIN COURSES

MISO-ROASTED AUBERGINE 10.95 (vegan)

Crushed hazelnuts, buba ganoush, torched baby gem, harissa dressing

HALLOUMI & CHIPS 10.95 (v)

Triple cooked chips & tartare sauce

FISH & CHIPS 12.95

Ale-battered fish, triple cooked chips, crushed peas & tartare sauce

SAUSAGE & MASH 13.00

Crispy onions & thyme jus

HERB & PARMESAN GNOCCHI 12.95 (v)

Spinach purée, charred tenderstem, chicory & edamame beans

CRUSHED PEA & MINT RISOTTO 12.95 (v)

Goats cheese & dressed rocket

ROASTED SALMON 14.95

Buttered new potatoes, asparagus & hollandaise sauce

CLASSIC FISH PIE 14.95

Topped with mash potato, peas & cavolo nero

WHOLE BAKED PLAICE 15.95

Buttered new potatoes, charred tenderstem broccoli, pickled kohlrabi, dill & prawn dressing

THE CHARGRILL

8oz BACON STEAK 12.95

Triple cooked chips, two fried eggs

CHICKPEA & SPINACH BURGER 13.95 (v)

Tzatziki, baby gem, pickled cucumbers & sweet potato fries

8oz BEEF BURGER 14.95

Brioche bun, bacon, cheddar, tomato relish, pickled cucumber, baby gem, skinny fries

Our steaks are served with triple cooked chips, slow-roasted tomato, roasted mushroom & a choice of sauce

DRY AGED 10oz RIB-EYE STEAK 22.95

DRY AGED 10oz SIRLOIN STEAK 23.95

Steak sauce:

Blue cheese | Béarnaise | Peppercorn | Thyme Jus

SIDE DISHES (v)

Hand cut chips 3.50

Mixed salad 3.50

French fries 3.50

Mixed vegetables 3.50

Sweet potato fries 3.50

Baby gem &

Buttered new potatoes 3.50

parmesan salad 3.50

SPECIALS BOARD & DESSERTS

Each week our chefs create additional choices, view our specials board or ask for details

