



SATURDAY MENU
Lunch & Evening

STARTERS

Soup of the Day (v) 6.50
Toasted sourdough bread

Crispy Fish Cakes (GF) 7.50
Tartare sauce, lemon and rocket salad

Maple Roasted Baby Carrots (GF) (Ve) 7
Roasted red pepper coulis, toasted sunflower seeds and lemon balm

MAIN COURSES

Pan Seared Catch of the Day 16.50
Curried orzo pasta, chorizo and pak choi

Roasted Chicken Breast (GF) 16.50
Celeriac mash, mixed greens and thyme jus

Roasted and Pickled Root Vegetable Plate (GF) (Ve) 12.50
Pomegranate, gremolata dressing with baby herbs

DESSERTS

Dark Chocolate & Cardamom Panna Cotta 6.95
Ginger crumble and orange compote

Glazed Egg Custard Tart (v) 6.95
Berry compote and chantilly cream

Blackberry & Bramley Apple Crumble (v) 6.95
Vanilla ice cream

V = Vegetarian Ve = Vegan GF = Gluten-free

Please inform us of allergies or dietary requirements upon ordering. Some dishes can be modified for gluten-free. We cannot guarantee the absence of nuts in any dish. A discretionary service charge of 10% is added to your bill.



THE MENU
Monday - Saturday 12pm-8pm
Sunday 12pm-5pm

SHARING PLATTERS

ALL SERVED WITH CHARRED SOURDOUGH, BABY WATERCRESS AND PICKLES

Brighton & Continental Cured Meats 13
With lemon and paprika mayonnaise

Springs Smokery Salmon Selection 13
Herb cured, cold & hot smoked salmon and Wickwoods butter

Sussex Artisan Cheese Selection 13
Bread crackers, balsamic onions and fresh apple

MAIN COURSES

Fish & Chunky Chips 12.5
Minted crushed peas, tartar sauce

Sweet Thai BBQ Pork 11
Fried fragrant rice, coriander and sweet chilli sauce

**Roasted and Pickled Root Vegetable Plate
(GF, Ve) 12.50**
Pomegranate, new potatoes,
gremolata dressing with baby herbs

BURGERS & HOT DOGS

ALL SERVED IN A BRIOCHE BUN WITH FRIES

Chargrilled 8oz Prime Beef Burger 13
Smoked bacon, tomato, lettuce, cheddar, relish

Merguez Sausage Hotdog 10
Balsamic onion jam, lemon & paprika mayonnaise, lettuce

Wickwoods Falafel Burger (V) 10
Guacamole, tomato, mint and lettuce

Add a topping to any burger 1
Smoked back bacon | Sliced cheddar | Guacamole

SALADS

Caesar Salad 9.5
Baby gem, parmesan, crispy bacon,
anchovies, croutons, caesar dressing

Orzo Pasta Salad (Ve) 9
Rocket, toasted pumpkin seeds, sundried
tomatoes, olives and house dressing

**Add Chargrilled Chicken Breast
to any salad 3.5**

SIDES

Garlic Sourdough (V) 3.5
Sweet Potato Fries (Ve) 3.5

Fries (Ve) 3.5
Chunky Chips (Ve) 3.5

DESSERT

Passionfruit Tart (V) 6.95
Mango sorbet and toasted coconut
and lime

Warm Chocolate Brownie (V) 6.95
Mixed berry compote, clotted cream

Apple & Blackberry Oat Crumble (V) 6.95
Vanilla ice cream

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WHITE WINE

Vina Carrasco Sauvignon Blanc, Chile

3.75 5.00 6.75 19.50

Malandrino Pinot Grigio, Italy

4.00 5.25 7.00 20.50

Fernlands Sauvignon Blanc, Marlborough

5.25 7.00 9.50 27.00

ROSÉ WINE

Blushmore Zinfandel Rose, California

3.75 5.00 6.75 19.50

Torre Alta Pinot Grigio Rose, Italy

4.25 5.50 7.25 22.00

RED WINE

Vina Carassco Merlot, Chile

3.75 5.00 6.75 19.50

Five Foot Track Shiraz, Australia

4.00 5.25 7.00 20.50

Capillo de Barro Malbec, Argentina

5.25 7.00 9.50 27.00

SPARKLING WINE

125ML BOTTLE

Prosecco Corte Alta NV DOC, Italy

5.50 27.00

Paul Drouet Brut Grande Reserve, France

9.00 50.00

BOTTLED BEER

Peroni Nastro Azzurro 330ml 3.50

Hepworth Blonde Organic 500ml 5.00

Hepworth Pullman Bitter 500ml 5.00

Hepworth Prospect Ale 500ml 5.00

Thatcher's Gold Apple Cider 500ml 5.00

Becks Blue 0.05% 275ml 3.00

SOFT DRINKS

Coca Cola 330ml 3.00

Coca Cola Diet 330ml 3.00

Fevertree 200ml 3.00

Appletiser 275ml 3.00

Sparkling Elderflower 275ml 3.00

Kingsdown Still / Sparking 750ml 4.00

Kingsdown Still / Sparking 330ml 2.00