

FOOD MENU



Homestead Farm

*We are very proud that we are a "farm to table" restaurant.
Our farm, Homestead Farm supplies the restaurant with our very own
pork and pasture-fed beef and lamb.*

Bar Nibbles and tapas plates

Anchovies	3
Smoked almonds (V, VG)	4
Warm Sussex focaccia, aged balsamic & olive oil (V, VG)	4
Sicilian Castelvetro olives (VG, GF)	5
Ewe Eat Me Cheese, (V)	5
Sriracha hummus, toasted tortilla chips (V, DF)	8
Grilled Padron peppers, smoked paprika salt (V)	8
BBQ glazed chicken wings	8
Moons Green charcuterie	10

Starters

Leak & Potato Soup, warm Sussex focaccia	8
Crispy braised pig cheek, celeriac puree, grain mustard jus, pickled walnut jam	9
Smoked applewood cheddar soufflé, tomato and chilli jam, rocket salad	9
Seared mackerel, potato rosti, rocket salad, chilli mayonnaise (GF)	10
Dill gravadlax, fennel salad, yuzu dressing (GF, DF)	10

À la Carte

Pan fried sea bass, gnocchi, crab & lobster bisque, courgette, butternut squash	24
Cauliflower Rissotto, roasted cauliflower, black garlic puree, toasted hazelnutst (V VG option)	20
Filo wrapped pork tenderloin, black pudding, sweet potato puree, chard corn, grain mustard jus	22
Cannon of lamb, potato terrine, roasted plum, smoked carrot puree, labneh	26

White Hart Favourites

White Hart ploughman's With a choice of Sussex Charmer, Sussex Brie or Kingscote Blue (V)	14
Homestead Cumberland sausages, creamed potato, grilled tender stem broccoli, shallot & peppercorn gravy	16
Homestead cheeseburger, garlic mayonnaise, lettuce, tomatoes, gherkins, fries	17.5
Harvey's battered haddock, pea puree, tartare sauce, fries	18.5
Grilled Homestead sirloin steak, fries, peppercorn sauce (GF option)	28

Sides

Grilled sprouting broccoli (V, GF)	4.5
Truffle and parmesan fries (V)	4.5
Beef dripping roasted new potatoes (GF, DF)	4.5

Juniors

Homestead burger, fries	8
Battered fish goujons, fries, peas	8
Homestead sausage, fries, peas	8