

FOOD MENU

Bar Nibbles and tapas plates

Smoked almonds (V, VG)	4
Warm Sussex focaccia, aged balsamic & olive oil (V, VG)	4
Sicilian Castelvetrano olives (VG, GF)	5
Ewe Eat Me Cheese (V)	5
Cheddar & Jalapeno croquette, lime mayonnaise	5
Honey & mustard glazed chipolatas	6
Whipped chicken liver parfait, pickled walnut jam, Sussex focaccia	8

Starters

Pea & smoked ham soup, cheddar & ham dumplings	8
Kedgeree arancini, mango chutney, coriander & coconut salad	9
Chipotle Homestead farm pork skewer, aubergine puree, pineapple & chilli relish	10
Baked camembert, truffle honey, Sussex focaccia (V)	12

Mains

White Hart ploughman's - with a choice of Sussex Charmer, Sussex Brie or Kingscote Blue (V)	14
Homestead Cumberland sausages, creamed potato, cavolo nero, shallot & peppercorn gravy	16
Homestead cheeseburger, garlic mayonnaise, lettuce, tomatoes, gherkins, fries	17.5
Beef massaman curry with jasmine rice, warm flat bread and chutney	18
Harvey's battered haddock, pea puree, tartare sauce, fries	18.5
Steamed smoked garlic & wild mushroom pudding, white onion sauce, crispy kale (V)	20
Jerked cod, chipotle chickpea, butternut squash, mint yoghurt	22
Roast rack of Homestead Farm lamb, grilled shallots, baked beetroot, black garlic & lentil sauce	28
Grilled Homestead sirloin steak, fries, peppercorn sauce (GF option)	28

Sides

Truffle and parmesan fries (V), Buttered kale (V)	4.5
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