

EXAMPLE SPECIALS MENU

Specials

Roast carrot and cauliflower soup, sourdough
bread and south downs butter

£5

Broad bean and artichoke hummus and char
grilled sourdough toasts

£5

Breaded calamari with a smoked garlic and
paprika mayonnaise

£5

Braised skirt of rare breed Dexter beef, smoked
garlic mash and winter cabbage

£11

Barfields butchers rare breed sausages, buttered
mash, onion gravy and onion rings

£12

Seared tuna loin steak and a salad niscoise of new
potatoes, fine beans, olives and egg

£11

Deli Boards

**We work with some fantastic suppliers to bring you a
great range of British cheeses and charcuterie
made by small artisan producers**

A selection of breads, chutneys and pickles

£5

Then choose your cheeses and meats

£3 each

Cheeses

Burwash Rose Semi soft, washed in rose water

Golden Cross Charcoaled creamy goat's cheese

Smoked Applewood Smoked cow's milk cheddar

Brighton Blue Mature cow's milk blue cheese

Sharpham Buttery brie made from jersey milk

Sussex Charmer Crumbly, very mature cheddar

Charcoal Cheddar Mature cheddar mixed with coal

Meats

Beer and Maple Ham Sweet and dry ham

Chicken Liver Pate With port and thyme

Air Dried Ham Serrano style local ham

Seaweed and Cider Salami Produced in Cornwall

Moons Green Chorizo Mild chorizo from Sussex

Moons Green Nduja Spicy spreadable chorizo

Homemade Desserts

£5

Dark chocolate fudge brownie, chocolate
sauce and pistachio ice cream

Forced English rhubarb crumble and
vanilla ice cream

Selection of local cheeses, artisan biscuits
and damson jelly

Selection of seriously real ice creams