

## Starters & Nibbles

Sliced Bread & Dipping Oils	4.50
Mixed Pitted Olives in Herbs	5.00
Garlic Ciabatta (with Mozzarella)	4.75 / (5.50)
Devilled White Bait, Paprika Mayo	7.95
Sticky Mini Chorizo (9), Tomato & Balsamic Dip	8.50
Breaded King Prawns with Mango & Chilli Sauce	9.75

## Baguettes & Wraps \*Lunch Only\* – 8.25

White or Brown Seeded Demi Baguette or Flour Tortilla Wrap	8.25
Tuna & Swiss Cheese Melt with Apple Chutney	
Smoked Salmon, Cucumber, Beetroot, Yoghurt	
Coronation Chicken, Mixed Leaves	
Pan Fried Halloumi, Italian Vegetable & Pesto (V)	

Soup of the Day with Crusty Bread	5.75
Baked Camembert studded with Garlic & Rosemary Orange & Cranberry Compote, Toasted Baguette Flutes (v)	10.00
Sharing Charcuterie Board, Cured Meats, Crackers, Pickled Carrots & Cauliflower, Olives & Bread	13.50
Chicken Liver Pate, Toasted Sour Dough, Red Onion Marmalade	9.00
Seared King Scallops, Quince Gel, Chorizo & Dill Crumb	10.25
Pork Tenderloin, Green Apple, Ham Hock & Chive Cigar and a Satay Sauce (Peanut)	9.50
Burnt Cauliflower Steak, Red Grapes, Raisin Gel, New Potatoes & Plum Dressing (v) (vg on request)	8.50
Elderflower Salmon, Pickled Cucumber, Lime Crème Fraiche & Puffed Black Rice	9.50
Lamb Koftas, Israeli Tabbouleh Cous Cous, Tzatziki & Spicy Red Pepper Sauce	9.00

## Mains –

Pot Roast Pork Belly with Toffee Apple Puree, Crackling and Pork Velouté, Vegetable Selection	17.00
Slow Roasted Lamb Shank, Rich Root Veg & Cranberry Sauce, Creamed Potatoes & Fine beans	19.00
Chicken Caesar Salad, Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Caesar Dressing	15.50
Chicken Breast Burger, Applewood Cheese, Chipotle Chilli Mayo, Coleslaw, Sweet Potato Fries	15.00 add Bacon 16.00
Goan Chicken Masala Curry, Rice, Red Onion & Tomato, Raita, Poppadums	16.50
Thai King Prawn & Chicken Curry, Rice, Cucumber Ribbons with Chilli & Coriander Dressing (Med to Hot)	17.50
Battered Cod, Chunky Chips, Mushy Peas, Tartar Sauce	16.50
Roast Hake Fillet, Clam & Chorizo Putanesca, Courgette Frittata & Tenderstem Broccoli	19.50
Whole Roasted Seabass, Soused Fennel, Herb Israeli Couscous, Mango Salsa, Tigers Milk Gel	19.50
Marinated Barbary Duck Breast – Beetroot Puree, Heritage Carrots, Dauphinoise Potato & Tamarind Jus	22.00
Venison & Mushroom Shortcrust Pastry Pie, Dauphinoise Potato, Seasonal Vegetables, Red Wine Sauce	18.00
Roast Gammon, Two Free Range Eggs, Chunky Chips, Beetroot	13.50
Lamb's Liver & Crispy Bacon – Creamed Potato, Onion Gravy	13.50
Half Pound Beef Steak Burger with Smoked Applewood or Stilton Cheese, Chunky Chips	15.50 with Bacon 16.50
Chicken & Leek Shortcrust Pastry Pie, Dauphinoise Potato, Seasonal Vegetables, Creamy Leek Sauce	17.00
28 Day Matured Ribeye Steak, Roasted Tomato, Field Mushroom, Chunky Chips, Brandy & Pepper Sauce	31.00
28-Day Matured Fillet Steak, Panache of Minted Spring Vegetables, Shiitake Mushroom, Mini Hasselback Potatoes & Wild Garlic Jus	34.00
Middle House Falafel Burger, Red Cabbage & Raisin Salad, Sweet Potato Fries, Yoghurt Dip (V) (Vg on Request)	15.50
Halloumi, Mushroom, Tomato & Onion Stack Brioche Bun with Salad, Fries, Chipotle Mayo (V) (Vg on Request)	15.50
British Asparagus & Garden Pea Risotto Twiningham Grange Cheese, Rocket & Wild Garlic Oil (V)(Vg on request)	16.00

## Sunday Roast – Available Sundays from 12pm

Roast Sirloin of Beef- 18.75 / Roast Loin of Pork- 15.50 / Roast Turkey- £15.00 / Mixed Roast- 19.75 / Nut Roast (V)- 15.75
All served with Roast Potatoes, Dauphinoise Potato, Seasonal Vegetables, Gravy & Yorkshire Pudding
Children's Roasts - Turkey or Pork 9.00 Beef 9.50 Two Meat Mix 10.00

## Children's Mains – 8.25

Chicken (100%) Fillet Goujons, Fries, Cucumber, Peppers	Penne Pasta, Homemade Tomato Sauce, Cheese
Tomato and Cheese Pizza, Cucumber, Peppers	Battered Cod Fillet, French Fries, Cucumber, Peppers
Two Speldhurst Sausages, Mash Potatoes, Gravy	Homemade 100% Beef Burger, Fries, Cucumber, Peppers

## Children's Sweets 5.00

Three small Scoops of Ice Cream, Chocolate Garnish (Vanilla, Chocolate, Strawberry, Mint Choc)
Mini Chocolate Fondant, Vanilla Ice Cream
Fruit Salad, Vanilla Ice Cream

## Side Orders –

Homemade Coleslaw	3.50
Chunky Chips	4.25
Dauphinoise	4.00
Mixed Local Vegetable (no Potatoes)	3.75
Sweet Potato Fries	4.50

## From the Bar –

### Draught / Ale – Half / Pint

Sussex Cloudy Pale Ale	2.75 / 5.50
Estrella	2.75 / 5.50
Beck's	2.55 / 5.10
Kirin	2.70 / 5.40
Appleshed Cider	2.55 / 5.10
Long Man Best	2.35 / 4.70
Guest Ale	2.45 / 4.90
Guinness	2.70 / 5.40

### By the Bottle – (330ml)

Curious Brew	3.90	Crabbies Ginger Beer	4.50
Asahi	3.90	Peroni (GF available)	3.90/(4.00 GF)
Budweiser	3.90	Corona	3.90
Beck's Blue (0%)	3.90	Curious IPA	3.90
		Budvar (0%)	3.90

### Cider (By the Bottle) –

Magners Cider (500ml)	5.00
Old Mout (500ml)	5.00
(Cherries & Berries / Kiwi & Lime / Strawberry & Pomegranate)	

### Post Mix – Half / Pint

Pepsi	1.95 / 2.95	Lime & Soda	1.40 / 2.00
Diet Pepsi	1.75 / 2.75	Lemonade & Lime	1.75 / 2.75
Lemonade	1.95 / 2.95	OJ & Lemonade	2.00 / 3.00

### Bottled Soft Drinks – 2.60

Fentimans		Rose Lemonade / Ginger Beer / Fizzy Elderflower / Victorian Lemonade	
Folkington's Juices		Pineapple / Cranberry / Orange / Tomato / English Apple / Cherry	
J2O		Apple & Rasp / Apple & Mango / Orange & Passion Fruit	
Simply Fruity (Child)	2.00	Orange / Apple / Apple & Blackcurrant	
Fever Tree Range	2.50	Regular / Slim / Elderflower / Mediterranean	
Coca Cola (200ml)	2.50	Diet Coca Cola (200ml)	2.30
Appletiser (275ml)	2.60	Mineral Water - Still / Fizz	2.00 (330ml) / 4.00 (750ml)
		Coke Zero (200ml)	2.30

### Cocktails –

Passion Fruit Martini – Vanilla Vodka, Passion Fruit Liqueur, Prosecco	10.50
Aperol Spritz - Aperol, Prosecco, Soda	9.50
Pimm's O'Clock - Pimm's, Lemonade, Fruit	8.50
Classic Espresso Martini - Vodka, Kahlua, Coffee Beans	9.50
Hazelnut Espresso Martini - Vodka, Hazelnut Liqueur, Chocolate	9.50
English Garden – Gin, Cloudy Apple Juice, Elderflower, Cucumber, Mint	9.00
Lemon Spritz – Lemongello Prosecco, Bitter lemon & Crushed Ice	9.00
Strawberry Daiquiri – Crushed ice, Bacardi, Strawberry Puree	9.00
Cherry Bakewell – Amaretto, Bacardi, Caramel & Cherry Juice	9.00

### Gin -

Gordon's / Non Alc	3.90 / 3.50
Mayfield	4.30
Bombay	4.10
Hendricks	4.30
Longtooth	4.50
Tanqueray	4.10
Gordon's Sicilian	4.00
Beefeater Blackberry	4.00
Beefeater Strawberry	4.00
Whitney Neil Raspberry	4.00
Whitney Neil Rhub/Ginger	4.00

### Mocktails –

Apple, Elderflower & Mint Spritz	5.00
Virgin Mary - Tomato Juice, Celery Stick, Spices	5.00
Strawberry & Ginger Lemonade - Ginger Ale, Lemonade, Strawberries	5.00

### Mayfield Gin Liqueur (50ml)

Peach & Elderflower	5.00
Rhubarb & Ginger	5.00

### Wines Full wine list available

#### By the Glass – 175ml / 250ml / 750ml (bottle)

##### White –

Pedro Blanco	5.50 / 7.50 / 19.95
Pinot Grigio	5.50 / 7.50 / 19.95
Chardonnay	5.50 / 7.50 / 19.95
Sauvignon	5.50 / 7.50 / 19.95
Piesporter	5.50 / 7.50 / 19.95
NZ Sav	7.00 / 8.50 / 26.00

##### Red –

Malbec	5.50 / 7.50 / 19.95
Rioja	5.50 / 7.50 / 19.95
Shiraz	5.50 / 7.50 / 19.95
Merlot	5.50 / 7.50 / 19.95

##### Rose -

Zinfandel	5.50 / 7.50 / 19.95
French Dry	5.50 / 7.50 / 19.95

<b>Prosecco –</b>	White (200ml)	9.50	Rosé (200ml)	9.50
	White (750ml)	27.00	Rosé (750ml)	24.00

##### Champagne

House	Bottle (750ml)	45.00
Moët	Bottle (750ml)	75.00
Lanson	Bottle (750ml)	60.00
Bollinger	Bottle (750ml)	80.00