



Locally grown, sourced, celebrated

BOTTOMLESS DRINKS

Hindleap classic cuvee mimosa £25

Sussex Pass bloody Mary (alcohol free available) £22

SNACKS

Homemade bread & flavoured butter £4

Hummus, squash, harissa £5

BRUNCH

Cured Salmon £10

scrambled egg

Shellfish Crepes £15

crab, crayfish, white wine chive roux

Waygu £24.5

hanger, poached egg, chips

Carrot £7.50

Orange glaze, carrot & cardamon puree, roasted walnut, chervil oil

Salmon £8.50

beetroot & gin cured, horseradish cream

Baked Gypsy Eggs £11.5

homemade bread

Porridge £7

mixed berry, oat, nut

Mac 'n' Cheese £13

pancetta, crumb

Cod £17

garlic and herb crusted, roasted tomato and spinach fricassee, enoki mushrooms

Venison £15,5

sausages, mash, savoy, red wine jus

ROASTS (from 12)

served with duck fat potatoes, Yorkshire puddings, seasonal vegetables & proper gravy

Treacle cured sirloin 15, slow roasted gammon 13

Please make us aware of any dietary requirements, please note not all ingredients are listed in the descriptions.