

To Start

Chef's Scotch Egg, Sussex pork & Hen egg with harissa mayo,

Chicken Liver & Port Parfait, with our own mixed berry chutney and toasted sourdough bread,

Scampi, with tartar sauce and lemon,

Breaded Somerset Brie, with our red currant jelly,

Mains

Wheatsheaf Burger, our 6oz British beef patty topped with Monterey Jack cheese, Baby Jem lettuce & burger relish inside a Tennessee bun topped with an onion ring, served with house fries & red cabbage 'slaw,

Beer Battered Fish & Chips, Cod fillet battered in our daily beer batter with mushy peas and Tartar sauce,

Wild Mushroom & Spinach Orzo Pasta, topped with a crispy hen egg & a parmesan crisp,

Minute Sirloin Steak, with peppercorn & garlic butter, house fries & American raw 'slaw,

Maple Glazed Ham Steak, with poached egg and triple cooked marmite chips with Hollandaise sauce on the side,

Chicken Schnitzel Caesar Salad, cos lettuce, anchovies, toasted croutons and our own Caesar dressing topped with shaved parmesan

Sides

House Fries,
Parmesan Truffle Fries,
Seasonal Greens,

House Salad, Onion Rings,

Dessert

Tripple Chocolate Chip Brownie, with salted caramel ice cream,
Mixed Berry & Apple Crumble, served with vanilla ice cream,
White Chocolate Panna Cotta, blood orange Jelly and honeycomb,

Check out our chef's specials board for something special every day. Our menu may be small, but it allows us to source great local produce, fresh in each day as well as provide great value. We make regular changes to follow the seasons and keep things interesting! Please let us know if you have any allergens.

