



Aperitifs

Elderflower & prosecco spritz 8
Ridgeview Cavendish, Sussex Sparkling 11.5

Nibbles

Marinated mixed olives (vg) 3.50
Pot of pickled cockles 3.50
½ pint soft shell prawns with Marie Rose dip 7.00
Vegetable hummus & herbed flatbreads (vg) 4.50

Light lunch & salads

Soup of the day with bread (v) 5.95
Mussel & bacon chowder, garlic croutons 8.5

House breaded fish finger sandwich with pea puree & tartare 8
BBQ pulled pork & Monterey Jack cheese flatbread 8.5
Beetroot cured smoked salmon, caper, onion & leaf bagel 8.5

Traditional Caesar: baby gem, parmesan, egg, garlic croutons,
anchovies & dressing 10.00
+chicken & bacon 3.50 +prawns 3.50
Brie, cheddar & caramelised onion quiche with seasonal salad 11.50
Ploughman's: Ham, Cheddar, pickles & bread 9.50

Starters

Salt & pepper squid with chilli flakes & aioli 7.50
Tempura prawns with chilli jam 7.65
Paprika dusted halloumi chips with mango dip (v) 6.65
Crab & avocado on toast 8.50
Heritage tomato, avocado, red onion, olive & basil salad (vg) 8
Sardines, heritage tomatoes & pesto 8.00
Falafel bites & olive tapenade (vg) 6

To share
Mezze plate: Falafel, vegetable crudités, olive tapenade, roasted
vegetable hummus & tzatziki with herbed flat breads (v) 14

Smoked fish plate: Mackerel, salmon & trout served with
horseradish cream & breads 16

Mains

Traditional beer battered fish & chips with pea puree & tartare
sauce 12.95
Smoked haddock, pea & spinach risotto 15.00
EBC beef burger, pulled pork, Monterey jack cheese & chips 16.50
Mixed bean & Mediterranean vegetable chilli with rice (vg) 14.00
Fishcake, green beans, cherry tomatoes & balsamic vinegar dressing
15.00
Crab, bacon & chorizo linguini 15.50
'Inside out' chicken Kiev, chips & salad 14.50
Prawn, Huss & chorizo cassoulet 14.50