



Apéritifs

Bramble 8.50

Prosecco & elderflower spritz w/lime & mint 9.00

Nutbourne, 'Nutty' Vintage sparkling wine, Sussex 12.00

Nibbles while you wait

Homemade Scotch egg w/ homemade piccalilli 4.50

Marinated olives, bread & oils 5.50

Salt & pepper squid w/ aioli 7.50

Falafel bites w/ sweet chilli (ve) 6.50

Starters

Baked camembert, onion chutney & focaccia 8.00

Deep fried soft shell crab with tobasco mayo 8.50

Smoked salmon, herbed cream cheese, pickled onion & ciabatta 9.00

Lamb kofta, mint tzatziki & garlic flatbread 7.00

Cauliflower popcorn with sweet chilli dip (ve) 6.50

Mains

Traditional beer battered fish & chips with pea puree & tartare sauce 12.50

EBC fishcake, chargrilled broccoli & lemon butter 13.00

Asparagus, pea & pine nut risotto with sun blushed tomato pesto (v) (vegan available) 14.00

Spicy prawn & 'Nduja tagliatelle cooked in a tomato sauce 15.00

Thick cut pork chop, fondant potato, confit garlic puree & roasted fennel 17.50

Fish & prawn Thai green curry with rice 17.00

Sides -bucket of chips 3.50, Jersey Royals 4, pea puree 3.00, chargrilled broccoli 4.00, asparagus 4.50

Desserts 6.50

Passion fruit & cardamom panna cotta with coconut ice cream

Double chocolate brownie with vanilla ice cream

Rhubarb, ginger & custard tart

Caramel & biscoff cheesecake

Digestifs

Bailey's over ice 4

Grand Marnier 4.50

Espresso Martini 9.00

**Please check our boards for today's specials & shellfish
Please notify your server of any allergens or food intolerances you have**