

DINNER MENU

SERVED FRIDAY & SATURDAYS FROM 5.30PM



APERITIFS/ NIBBLES

BLOOD ORANGE SPRITZ 10

Prosecco, blood orange & soda

ARUNDEL GIN & TONIC 8.5

Fauna elderflower gin & tonic with lemon

BREAD & BUTTER

SODT bakery brioche with chefs infused butter +olives 4

WINE OF THE MONTH

Each month our team will select their favourite wine to showcase & pair with our seasonal dishes & specials.

DIGBY FINE ENGLISH BLANC DE BLANC

The perfect sparkling for celebrations. Enjoy by the glass or bottle

68

STARTERS

SALT & PEPPER SQUID 8.5

Black garlic mayonnaise, white truffle oil & toasted sesame

FRENCH ONION SOUP 8.5

Classic French onion soup served with crouton and Gruyere

CRAB CROQUETTES 9.00

Crab & chilli croquette with brown miso cream sauce

CURED CARROT & BLOOD ORANGE & POMEGRANATE 7

House cured carrot, blood orange mayonnaise, pomegranate & nordic rye

SEARED SCALLOPS 14.5/26

Hand dived Queen scallops, black pudding, celeriac puree, pancetta & scallop rowe sauce

MAINS

GOAN CURRY & RICE (VE) 14

Spiced aubergine, mild coconut & tomato curry served with green cardamon rice, bhaji & garlic flatbread

CATCH OF THE DAY MP

Fresh local catch of the day served with chefs seasonal flavours.

JOE'S SMOKIE 17.5

House smoked haddock, potato, leeks, topped with toasted panko breadcrumbs & garlic baguette

PIE & MASH 17.5

Shredded brisket puff pastry pie, mashed potato, confit garlic carrots & Sussex ale onion gravy

RIBEYE STEAK 27

8oz Ribeye steak, seasoned chips, grilled beef tomato, oyster mushroom with a choice of fresh green peppercorn or blue cheese sauce

Upgrade to truffle parmesan chips £2

FISH & FIZZ- EVERY FRIDAY EVENING

Enjoy our traditional beer battered fish & chips with a glass of Prosecco for just £17.5
Or opt for our catch of the day with a glass of Prosecco for £20

Please tell us any allergies or dietary requirements before ordering