

LUNCH MENU

SERVED EVERYDAY 12-3 / SUNDAYS 12-3.30



APERITIFS

BLOOD ORANGE SPRITZ 10

Prosecco, blood orange & soda

ARUNDEL GIN & TONIC 8.5

Fauna elderflower gin & tonic with lemon

STARTERS

SALT & PEPPER SQUID 8.5

Black garlic mayonnaise, white truffle oil & toasted sesame seeds

FRENCH ONION SOUP 8.5

Classic French onion soup served with crouton and Gruyere

CURED CARROT, BLOOD ORANGE, POMEGRANATE (V) 7

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

NIBBLES

BREAD & BUTTER 5

SODT bakery brioche with chefs infused butter +olives 4

SAUSAGE ROLL 4.5

Home made sausage roll served with mustard mayonnaise

MAINS

FISH AND CHIPS 17.5

Beer battered fish, chips, pea puree & tartare sauce. +Gherkin 1.00

GOAN CURRY (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. Please see our special board

SIDE DISHES 4.5

Red oak salad / seasonal greens

WINTER CLASSICS 17.5

JOE'S SMOKIE

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

PIE & MASH

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

SANDWICHES

Enjoy a lighter lunch with a choice of sandwich with chefs seasonal soup of the day

PHILLYCHEESE STEAK 13

Steak strips, Monterey Jack cheese, caramelised onions & pepper SODT baguette finished with cheese sauce

RED PEPPER SOURDOUGH 9.00

Roasted red pepper & harissa mayonnaise toasted sourdough sandwich with red oak salad

Add chips 2.5

DESSERTS

CHOCOLATE BROWNIE 4.5/8.00

Double chocolate brownie with warm chocolate sauce & ice cream

CRUMBLE SUNDAE 6

Traditional Whippy Sundae with seasonal crumble

BANOFFEE BREAD & BUTTER 7.5

Banana bread & butter pudding with warm toffee sauce

Please tell us any allergies or dietary requirements before ordering