

Menu for Tuesday, 1st April 2025

Spring Gins

Why not try one of our Gin Specials? We offer:

Peach Melba £9.95

Gordons peach gin 50ml, served with a slim line tonic, and garnished with oranges and raspberry's

The Citrus One £10.95

A spritz of Gordons Orange gin, flavoured with Mr Fitz Lemon, Yuzo and Turmeric cordial. Served with citrus fruits and mint.

The Spicy One £10.95

A spritz of mistral pink gin, with a Mexican Lime Soda, finished with chilli and lime slices

The Refreshing One £10.95

Mixed with non-alcoholic seed lip garden herbal botanicals gin with a fever cucumber tonic garnished with cucumber, lime slices

The perfect range of relaxing drinks while sitting in the garden

While You Wait

Bakers Bread & Butter (V) £ 3.95

Chilli & Garlic Olives (V) £ 4.95

Mixed Marinated Olives (V) £ 4.95

Garlic Bread (V) £ 5.50

Pigs in blankets A mouth watering bowl of Pork sausages wrapped in bacon **£6.95**

Bread with Olive Oil and Balsamic Vinegar (V) £ 6.95

Houmous with Warm Pitta Bread (V) £ 6.95

Cheesy Garlic Bread Can be made Vegan (V) **£ 7.50**

Starters

Soup Of The Day Homemade Mushroom and Leek soup served with sliced fresh baker's bread. **£ 7.95**

Chicken and Smoked Bacon Rilette Free range chicken slow cooked with our award winning Denhay smoked bacon, onions, garlic and Thyme served with ciabatta toasts, mixed leaves and garlic mayonnaise. **£7.95**

Breaded Halloumi Fries Coated in panko breadcrumbs deep fried until golden served with a spicy tomato salsa dip (V) **£ 8.95**

Roasted Vegetables Slow Roasted Plum Tomato's with Basil oil and flaked Sea salt, Balsamic Roasted Red Onions, Roasted carrots and Bell Peppers, Garlic and Parmesan Roasted Cauliflower, All Placed on a puree of butternut squash and finished with parsnip crisps and basil oil. **£8.95**

Traditional Greek Salad Diced Feta cheese, cucumber, vine plum tomatoes, green peppers and olives, dressed with oregano and red wine vinegar and olive oil **£8.95**

Grilled Asparagus Served with Parma ham and free range Lohmann Brown poached egg. **£8.95**

Glazed Goats Cheese On Toast A chunk of goats cheese grilled until its all bubbly and soft. Placed on caramelised onions cooked with worcestershire sauce and toasted white bakers bread finished with a balsamic glaze. **£8.95**

Macaroni with cheese and bacon Macaroni pasta cooked with creamy cheese sauce with steaky bacon topped with cheddar cheese and baked in the oven **£ 9.50**

Marinated Chicken Wings chicken wings marinated in yoghurt and spices, and drizzled with a dressing of coriander and fresh chillies **£ 9.95**

Classic Prawn Cocktail North Atlantic peeled prawns, served on a bed of baby gem lettuce, cucumber and tomato, topped with a marie rose sauce and granary bread. **£ 10.95**

Homemade Chilli Con Carne Nachos Homemade deep fried cajun spiced tortilla chips topped with spicy chilli beef and cheese with guacamole, salsa, sour cream and jalapeños. **£ 10.95**

Mains

Seafood Risotto Shallots and garlic cooked with arborio rice, butter, white wine and chicken stock finished with a pinch of saffron, steamed mussels, flaked smoked haddock and cod, prawns and finished with grated parmesan, chervil, dill and thyme **£15.95**

Honey Roasted Sussex Ham, Egg and Chips Homemade honey roast Sussex gammon from Southdown Farm served with two Lohmann brown hens eggs, hand cut crispy chunky chips with pineapple. **£ 15.95**

Traditional Bangers and Bubble & Squeak British Cumberland sausages served with bubble and squeak, and a rich onion gravy **£15.95**

Homemade Pie of the Day Our Homemade Chicken and vegetable pie, served in a shortcrust pastry with buttery mash potato and seasonal vegetables. **£ 17.50**

Our Classic Homemade Gourmet Burger Using the finest cuts of British chuck, rib and brisket steak. Served in a toasted bun with sliced gherkin, red onion, tomato, lettuce, garlic mayo and a side of skinny fries. (Add extra toppings: cheddar cheese slice £1.25 / British Wickes Manor Farm bacon £1.25 / free-range local Lohmann Brown hen's fried egg £1.50) **£ 17.50**

Award winning Fish & Chips Cod from the clear cold healthy waters of the Barents Sea. All of our cod comes from a sustainable fishery and our supplier is fully certified by the Marine Stewardship Council ensuring that you and future generations can enjoy our fish & chips guilt free. Served with homemade tartar sauce, chunky chips and mushy peas.

Regular Cod £18.95 Large £ 23.95

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Food Allergies and Intolerances: Before you order your food, please inform our crew if you have any food allergies or intolerances. Our allergens menu is available, please ask a member of the team if you would like to see it.

Mains (cont'd)

Lamb Hot Pot 4 hour slowly cooked braised leg of lamb with carrots, thyme, onions and rosemary topped with sliced potatoes and served with a side of veg. **£18.95**

Pan Cooked Free Range English Chicken Breast Our signature dish that changes seasonally, Pan roasted chicken breast with garlic and thyme served with tender stem broccoli, sauté potatoes, chestnut mushrooms cooked in white wine and herbs. Finished with a Spinach and garlic sauce **£ 18.95**

Pan Cooked Seabass Served with a buttery crushed new potatoes with samphire and a lemon and dill sauce **£19.95**

Crispy Pork Belly and Black Pudding British Pork belly slowly cooked for 3hours then pressed served with a warm celeriac remoulade, wilted spinach, black pudding and apple puree **£ 19.95**

28 Day Matured 8oz Rib eye steak (recommended to be cooked medium rare) served with roasted vine cherry tomatoes, tender stem broccoli cooked in garlic butter. a flat mushroom stuffed with chestnut mushrooms, baby spinach, sun blushed tomatoes, shallots, garlic and bread crumbs, finally we finished the steak with smoked sea salt, picked thyme then choose between chunky or skinny chips on the side. **£ 29.95**

Vegan and Vegetarian

Portobello Mushrooms Portobello mushrooms stuffed with chestnut mushrooms, baby spinach, sun blushed tomatoes, shallots, garlic and bread crumbs, topped with goats cheese and served with a marinara sauce. (Vegan option available) **£11.95**

Pesto Tagliatelle and glazed Goats Cheese Tagliatelle tossed basil pesto baby spinach, tender stem broccoli, baby watercress, butternut squash and finished with glazed goats cheese. (V) **£ 15.95**

Chickpea, Sweet Potato and Spinach Curry Home made Vegetable curry with a Basmati rice, pitta bread and a tomato onion and cucumber sambal with mango chutney **£ 15.95**

Vegan Burger Made with soya mince, beetroot, mushrooms, sweet potato, blackbeans, jackfruit, mixed nuts, and then grilled. Topped with a grilled flat mushroom and halloumi (or vegan cheese). Served in a bun with a sliced gherkin, beef tomato, baby gem lettuce, red onion, spicy tomato salsa, and a side of skinny fries. **£ 16.50**

Sandwiches

(UNTIL 5PM) Served with a dressed salad and crisps. Gluten Free bread is available.

Cheese & Tomato Toasted Sandwich 14 month aged special reserve mature cheddar cheese, & tomato toastie served on white or brown bread. (V) **£ 9.95**

Chicken & Bacon Mayo English Chicken Breast and Back bacon. mixed together with mayonnaise, then wrapped with lettuce in a floured tortilla **£10.95**

Fish Finger Wrap served in a wrap with homemade tartare sauce, & baby gem lettuce.. **£ 10.95**

Grilled halloumi and roasted red pepper Ciabatta with pesto rocket served with salad and crisps. **£10.95**

Chilli Beef Burrito Tortilla wrap filled with chilli beef topped with cheese and salsa and baked **£ 11.95**

Peri Peri BLT ciabatta Our BLT, consisting of peri peri chicken, streaky bacon, cheddar cheese, plum vine tomatoes, crispy baby gem lettuce, and finished with mayo. **£11.95**

Sirloin Steak Ciabatta with fried onions cooked in Worcestershire sauce and thyme, sweet chilli sauce and roquette served with a side salad and crisps **£ 12.95**

Side Orders

Sausage £2.15

Sauces Garlic Butter, Garlic and Spinach Sauce, Gravy, Onion Gravy, **£2.50**

Grilled Flat Mushrooms £4.25

Garden Peas £4.25

Skinny Chips (V) £5.50

Triple Cooked Chunky Chips (V) £5.50

Mixed Dressed Salad (V) £5.95

Bowl of buttered Tender-stem Broccoli £5.95

Tomato and Onion Salad with balsamic and oil **£5.95**

Creamed Mash Potato (V) £5.95

Buttered Seasonal Vegetables (V) £5.95

Sweet Potato Fries (V) £6.50

Chips with Gravy £6.95

Cheesy Chips (V) £7.50

Cheese and Bacon Loaded Fries Skinny chips with crispy bacon and topped with melted cheese **£7.95**

Chicken Breast £8.95

Desserts

All desserts may contain traces of nuts

Ice Creams from the award winning Salcombe Dairy

Flavours; Madagascan Vanilla, Strawberry & Cream, Raspberry Ripple, Honeycomb, and Salcombe mud(chocolate with short bread pieces) (GF Without wafer) We also serve Vegan Ice cream, Vanilla, Chocolate, or Rainforest (V) **1 scoop £2.95, 2 scoops £5.50, 3 Scoops £7.50**

Sorbets from the award winning Salcombe Dairy Flavours: Raspberry, Mango (GF without wafer) (V) **1 scoop £2.90 2 scoops £5.50 - 3 Scoops £7.50**

Affogato Al Caffè "For those that don't want a pudding" Madagascan Vanilla with a shot of freshly ground hot espresso [Why not up gun with a liquor?] (V) **£ 6.50**

Salted Caramel Chocolate Torte Homemade torte made with sweet pastry, salted caramel, and topped with a rich bitter chocolate ganache. Served with honeycomb ice cream, salted caramel sauce and a honeycomb crumb. Can be made vegan on request with Vegan vanilla ice-cream. (VE) **£ 8.95**

Banoffee Pie Homemade Banoffee Pie, layers of toffee sauce, bananas and chantilly cream served with chocolate sauce and chocolate shards (V) **£8.95**

Traditional Warm Cherry Pie Poached cherries served in a sweet pastry case Served with custard **£8.95**

Continued Overleaf

All our food is cooked in house, so at busy times the service can become slower than normal, we are sorry if this causes any upset to your experience with us. We will add a 10% service charge to your bill, if you are not happy with this, please ask your server to remove the charge. 100% of the tips you leave are distributed amongst the crew.

Desserts (cont'd)

Homemade Caramelised Bramley Apple Cake served with custard **£8.95**

Homemade Apple and Cinnamon Crumble Served with custard **£8.95**

The Best Ever' Warm Chocolate Brownie Made with rich dark chocolate. Served with a rich chocolate sauce and with Madagascan Vanilla ice cream This is not any old brownie...This is a WH chocolate brownie. **£ 8.95**

Treacle Sponge Pudding Served with custard.(Limited Numbers) (We have a vegan option as well) **£ 8.95**

Chocolate Orange Cheesecake A mix of cream cheese, whipped cream and chocolate, poured onto a chocolate buttery biscuit base served with caramel sauce, chocolate soil, and orange & chocolate ice cream **£8.95**

Homemade Sticky Toffee Pudding Made with muscovado sugar, sticky dates and secret spices. Served with a caramel sauce & Madagascan Vanilla ice cream (V) (V) **£ 8.95**

Traditional Crème Brulee made with free range eggs, double cream ,slowly baked and topped with caramelised sugar **£ 8.95**

Selection of British Cheese & Biscuits Sage Derby, Blue Stilton & Apple wood served with a selection of biscuits, celery, grapes and cheese tomato chutney (V) **£ 12.95**

The Cricketers Ultimate sundae for two A mammoth size portion for two people that will include the following sinful ingredients, lashing of Chantilly cream. pieces of our amazing chocolate brownie, ginger nut biscuits pieces, salcombe mud ice cream, honeycomb ice cream, chocolate shards, malteasers drizzled with caramel and chocolate sauce finished with marshmallows and wafers. May I suggest you loosen your belt **£15.95 £15.95**

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