

EVENING MENU

Fri & Sat 430pm-10pm

NIBBLES

Pissaladiere £5

Topped Flat Bread

-Reblochon cheese, thyme & caramelised red onion compote.

-Anchovy, black olive & caramelised red onion compote.

-Garlic butter & rosemary.

-Tomato marinara & basil pesto.

Burrata £6

Whole burrata served with focaccia

Olives £3.50

Marinated nocerella olives

Cheese Plate £7

Taleggio, Stracchino & Manchego

Salami £5

Mixed Salami

Nduja £6

Spicy pork paste on sourdough

House Nuts £3.50

Smoky and delicious mixed nuts

APERITIVO HOUR

Join us between 4:30pm-6pm

choose **3** plates from our nibbles & a choice of a carafe of wine,
two cocktails or two beers
for just **£25.**

STARTERS

Antipasti board £8 pp

available for 1 or more

Meat – Mixed salumi, olives, Manchego with chilli jam & breadsticks

Veggie – as above but with aubergine caponata & pesto hummus

Twice Baked Cheese Souffle £8

Homemade leek, cheddar and parmesan souffle twice baked with a creamy cheesy sauce

Smoked Mackerel Pate £7

Homemade creamy smoked mackerel pate served with cornichons pickled and toasted sourdough

Meatballs alla Marinara £8

Homestyle Italian pork meatballs in homemade marinara sauce, served with homemade focaccia slices.

MAINS

Rolled & slow roasted South Downs Lamb Breast £18

Served on a bed of comforting lentil and white bean ragu with a zesty salsa Verde & sourdough croutons

Beef Bourguignon £18

Locally raised, chunks of beef chuck steak, slow cooked with red wine and porcini mushroom, finished with creamy mash, sauteed pancetta lardons and mushrooms

Chicken Parmigiana £17

Rosemary & parmesan breadcrumb chicken breast, smothered in house marinara sauce with melted mozzarella on top. Served with fries & rocket salad

Baked Cod, Chorizo & Chickpea Stew £17

Intense tomato-based chorizo stew of lentil, chickpea and black olive with a fillet of baked cod (Available without chorizo)

Mushroom Lasagne (v) £15

Homemade lasagne of chestnut, oyster, shitake and porcini mushrooms in a creamy mascarpone and spinach sauce

Vegan Mushroom & Chestnut Pie £15

Chestnut, shitake, oyster & porcini mushrooms in a rich red wine sauce with chestnuts under a puff pastry lid with rosemary & garlic roasted new potatoes

SIDES

Glazed Carrots £4.50

Chantenay carrots glazed with butter and maple syrup

Creamed Spinach £4.50

Wilted spinach with cream, sauteed onion and garlic

Fries £4.50

Crispy fries served with aioli

Set Menu

2 courses £20

3 courses £25

Please make your server aware of any allergies or dietary requirements.

DESSERT MENU

DESSERTS

Chunky white chocolate cheesecake £6

Homemade white chocolate and cream cheesecake with a biscuity base, indulgent yet not too heavy.

Dark chocolate mousse £6

A decadent & rich chocolate mousse, perfect to share with a loved one or to eat all to yourself!

Cherry & white chocolate Bakewell Blondie £7

Our classic red cherry & white chocolate blondie, served warm & with a scoop of vanilla ice cream.

Cheeseboard £7

A selection of cheeses served with chutneys & crackers.

**TOO FULL?
WHY NOT
HAVE
A LIQUID
DESSERT**

APERITIVO

Negroni £8

Classic bittersweet cocktail to whet the appetite 1:1:1 Tanqueray gin, Campari & Cocchi Di Torino

Fergroni £8

My twist on a classic, Tanqueray gin, Cynar Amaro, Cocchi & Grapefruit bitters.

Old Fashioned £9

Short & sweet, 50ml makers mark bourbon with vanilla syrup & angostura bitters.

Dry Martini £9

Bone dry martini with Plymouth gin & Noilly Prat vermouth & a twist

Aperol Spritz £8

Aperol, prosecco & soda with a slice of orange

Limoncello Spritz £8

Limoncello, prosecco & San Pellegrino limonata, with a slice of lemon

Peach Bellini £8

Peach puree, peach schnapps topped with prosecco

Espresso Martini £9.50

Stolichnaya vodka 50ml, Kahlua & espresso

Italian Margarita £9.50

Tequila, Amaretto, lime & agave syrup

SPIRITS

Tanqueray Gin 25ml
£3.50

Makers Mark Bourbon 25ml
£3.50

Stolichnaya Vodka 25ml
£3.50

MIXERS

Fevertree Tonic

Low Calorie Tonic

Ginger Ale
£3.00

WINE

Served by the 175ml glass or 500ml Carafe

Cote du Rhone £6/15

Dark fruits, hint of spice & liquorice

Montepulciano £6/15

Classic Italian ripe fruit flavours

Rose £6/15

Dry with strawberry & raspberry flavours

Viognier £6/15

Excellent example, tropical notes with honey

Sauvignon £6/15

Floral, grassy citrus

Prosecco £6/20

125ml glass or by the bottle, crisp & refreshing

BEER

Bottled Punk IPA £5
5.4%

Ichnusa £5
unfiltered beer from
Sardinia 5%

Lucky Saint £5
Alcohol free beer 0.5%