

ALL DAY DINING

LIGHT PLATES

Today's Soup v g d

Gluten-free or dairy-free on request

Our freshly made soup of the day, served with a grissini breadstick and garnish.

Cheese Plate v g d

Gluten-free on request

A selection of cheeses, served with biscuits and crispbread, walnuts, dried apricots, celery and damson jelly.

Mezze Salad ve g

A mixed leaf salad topped with crumbled falafel and a tahini dressing. Served with beetroot hummus and Khobez bread.

Eggs Benedict g d

Gluten-free or dairy-free on request

Two free range eggs on English muffins served with ham hock and topped with hollandaise sauce.

LARGER PLATES

English Breakfast g d

Gluten-free or dairy-free on request

Cured bacon rashers, pork sausage, free-range egg, grilled vine cherry tomatoes, portobello mushroom and baked beans. Served with sourdough toast and potato rosti.

Beef Burger g d

Gluten-free & dairy-free on request

A seasoned beef patty served in a brioche bun with sliced tomato, cos lettuce, gherkin & burger sauce, served with seasoned potato wedges.

Add melted mature cheddar (d) on request

Italian Chicken Sub g d

Gluten-free on request

Roast chicken in pesto mayonnaise, with cos lettuce, sliced tomato and Italian hard cheese, served in a soft white sub roll.

Makhani Curry v d

Vegan on request

A mild butternut squash curry served with fragrant pilau rice, topped with crumbled paneer.

FAVOURITES

Smashed Avocado on Toast

v g

Vegan or gluten-free on request

Smashed avocado served on toasted sourdough, topped with a free-range egg and chilli flakes.

Chicken Caesar Salad

g d

Vegetarian on request

A classic chicken salad, with fresh cos lettuce, crunchy croutons, shaved cheese and a creamy Caesar dressing.

Macaroni & Cheese

v g d

Add truffle oil on request

Macaroni in a rich cheese sauce made with Sussex Charmer, topped with toasted panko breadcrumbs.

DRINKS

WHITE

Chenin Blanc Reserve, Ken Forrester Wines

WESTERN CAPE, SOUTH AFRICA, 2017

Land Made Sauvignon Blanc, Yealands

MARLBOROUGH, NEW ZEALAND, 2018

Gavi di Gavi, La Minaia, Nicola Bergaglio

PIEMONTE, ITALY, 2016

Mâcon Charnay Les Chênes, Domaine Manciat-Poncet

BURGUNDY, FRANCE, 2016

Flint Dry, Chapel Down

KENT, ENGLAND 2018

RED

Estacion 1883 Malbec, Trapich

MENDOZA, ARGENTINA, 2016

Rioja Edicion Limitada, Ramón Bilbao

RIOJA, SPAIN, 2014

Cabernet Sauvignon Les Mougeottes

LANGUEDOC, FRANCE, 2017

Côtes du Rhône Rouge Quatre Capagés, Laudun Chusclan

RHÔNE, FRANCE 2017

ROSÉ

Comte de Provence Rosé, La Vidaubanaise

PROVENCE, FRANCE, 2017

Cinsault Rosé Comté Tolosan, La Lande

LANGUEDOC, FRANCE, 2017

English Rosé, Chapel Down

KENT, ENGLAND 2018

SPARKLING WINE

Brut, Veuve Devienne

VIN DE FRANCE

Rosé Sec, Veuve Devienne

VIN DE FRANCE

Brut NV, Chapel Down

KENT, ENGLAND 2018

BEERS & CIDER

Amstel

Heineken

Curious Brew

Bellfield Gluten Free Craft Pilsner

Brewdog Indie Pale Ale

Brewdog Nanny State

Heineken 0.0%

Charringtons Classic Kent Cider

Please ask your waiter for a cocktail menu

ve Vegan

v Vegetarian

g Contains gluten

d Contains dairy

n Contains nuts

Some dishes may contain traces of nuts. Please let us know if you have special dietary requirements or allergies and we'll do our best to accommodate your needs. Allergen information is created using data from our carefully selected approved suppliers. Whilst every care has been taken to ensure that cross-contamination is minimal with regard to our kitchen processes and ingredients, such instances may arise, due to the nature of food preparation this could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information.