

STARTERS

Olives

sourdough bread, butter Yellow Mellow rapeseed oil

5

Charred leek and potato soup
creme fraiche, sourdough toast

7.5

Kentish blue, pan-fried field mushrooms, land cress sandwich

8

Victoria's rhubarb gin cured salmon
crispy capers, blood orange, sourdough

8.5

Toasted Romanesque
pomegranate, walnut, bulgur wheat and chilli yogurt

7

Lamb shoulder croquettes
pea and mint puree

8

Melotn Mowbray pork pie
rhubarb jam, gherkin, pickle onions

6.5

Crushed avocado and poached eggs on toast
roasted beetroot and toasted pumpkin seeds

8.5

SHARERS

Ploughman's

Sussex Charmer; cured ham; scotch egg; Brussels pate, pickled onions & beetroots, apple, mustard and sourdough

15

Bakes Sussex camembert
wild garlic dip, pearl barley scotch egg, toasted soldiers

15

Sticky ribs, spicy wings, wild boar meatballs, lamb croquettes
fries, mint yogurt, kale pesto, rum BBQ

20

SUNDAY ROASTS

Blood orange & rosemary Roast Chicken

With goose fat dripping roast potatoes, double egg yorkshire pudding, crushed celariac, buttered spring greens, honey roasted beetroot & carrots, gravy

16

Mustard glazed sirloin of beef, beetroot & horseradish sauce

With goose fat dripping roast potatoes, double egg yorkshire pudding, crushed celariac, buttered spring greens, honey roasted beetroot & carrots, gravy

18

Beetroot, celeriac, kale & cheddar pie

rapeseed-oil-roast potatoes, gravy

15

Spring Shrub pork loin, roast apple and rhubarb sauce

With goose fat dripping roast potatoes, double egg yorkshire pudding, crushed celariac, buttered spring greens, honey roasted beetroot & carrots, gravy

16

Mustard glazed sirloin beef, blood orange & rosemary roast chicken, spring Shrub pork loin

With goose fat dripping roast potatoes, double egg yorkshire pudding, crushed celariac, buttered spring greens, honey roasted beetroot & carrots, gravy

30

THE MAIN EVENT

Fish and Chips

Ale battered cod served with mint peas, tartare sauce and handcut chips

15

The Grocer burger

served with brioche bun with onions and fries

14

Angus Sirloin Steak

28 days aged Black angus steak served with tomato & handcut chips

24

Fisherman's pie

smoked haddock, cod & salmon, creamy horseradish mash, roasted chanterney carrots

15

Roasted beef and beetroot salad

haircot beans, spring onions, pomegranate & horseradish dressing

13.5

Quinoa salad

puy lentils, broad beans, avocado, beetroot, cress, chia seed, basil & oregano

11

Sausage & Mash

pork, apple, chilli & leek sausages, buttermilk mash, red onion gravy

	12
SIDES	
Buttermilk mash	4
Kentish blue, Portobello mushrooms	5
Fries or hand-cut chips	4
Raw beetroot & celeriac slaw	4
Heritage tomatoes & gem salad	4
PUDDINGS	
White chocolate, rosemary bread & butter pudding	6
Rhubarb, apple & cardamom pie, clotted cream	6
Beetroot chocolate mousse, puffed quinoa	6
Cambridge burnt cream	6
British cheese selection	
Driftwood goats cheese; Lincolnshire Poacher; Kentish blue; Winter Dale. Served with seeded crackers and grapes	
	16
A selection of Jude's dairy ice cream	4