

	START	ERS —	
Soup of the Day, warm bread V, VG*			8.00
Homemade beetroot and chickpea falafel, butterbean hummus, lemon gel V, VG			8.00
	——— MAII	NS	
Handmade Pappardelle Pasta, porcini mushroom, aged Parmesan cheese, truffle oil V			22.00
Roasted Romano Stuffed Red Pepper Spelt, romenesco sauce, herb dukkah V, VG			20.00
Moving mountain burger, Two plant-based patties, vegan mayonnaise, lettuce, tomatoes,			18.50
potato brioche bun, salad garnish, julienne	fries V, VG		
	— SIDE DI	SHES —	
Mashed Potatoes V	5.00	Skinny Fries <mark>VG</mark>	5.00
Buttery New Potatoes V	5.00	Seasonal Vegetables <mark>V</mark>	5.00
Triple Cooked Chips VG	5.00	Green Salad, Lemon and Olive Oil VG	5.00
	—— DESSE	RTS —	
Crumble of the Moment, choice of vanilla custard or pouring cream V			8.00
Baked Dark Belgian Chocolate Torte, rum-soaked raisins, Cornish clotted cream V, GF			10.00
Baileys Crème Brûlée, lemon and blue poppyseed short bread V			9.00
Baked Apple Tart, cinnamon, orange mascarpone V, VG*			9.00
Poached Pineapple, coconut panna cotta, pink peppercorn, star anise syrup V, VG, GF			9.00
Three Scoops of Ice Cream or Sorbet V, VG*			7.00
Ice cream: clotted cream vanilla, Dark Belgian chocolate, strawberry, Sorbet: Lemon, Raspberry			15.00
Cheese slate: A quartet of English lo	ocal cheeses		15.00
	latera Blancon and	Lanca and a sector to the consistency	

Available 12:00-14:00 and 18:00-21:00

Olde Sussex, Golden Cross, Sussex Brie and Brighton Blue, grapes, celery, quince jelly, crackers