

NON-GLUTEN

FOR THE TABLE & SHARERS

Baked Non-Gluten Bread, Lemon & herb whipped butter, sun blushed tomato tapenade **V/Vea 7.25**

Mr Filbert's Sea Salted Nuts, Oven-roasted peanuts, cashews and almonds **Ve 4.75**

Lemon & Herb Marinated Kalamata & Boscaiola Olives **Ve 4.75**

STARTERS

British Garden Pea Soup, Lemon zest, olive oil, lemon & herb buttered toasted non-gluten bread **V/Vea 7.75**

King Prawn & Avocado Cocktail, Bloody Mary sauce, diced tomato & cucumber, shredded gem lettuce, toasted non-gluten bread **9.00**

Pan-Seared Scallops, Prosciutto shards, pea purée, British garden peas **13.25**

Creamy Garlic Mushroom Brûlée, Creamy oyster mushrooms, glazed Camembert top, toasted non-gluten bread, olive oil **V 9.25**

Italian Burrata, Sun blushed tomato tapenade, grated frozen red chilli, olive oil, toasted non-gluten bread **V 8.50**

Sussex Heritage Tomato Salad, Basil oil, feta cheese, toasted seeds, pea shoots & garden herb salad **V/Vea 7.50**

Swap Feta Cheese to Plant-Based Feta

SMALL PLATES

Enjoy 4 for 27 or individually as a starter

Halloumi Fries, Honey, lemon & thyme drizzle **V 8.50**

Red Pepper Hummus, Toasted chickpeas, crème fraîche, toasted non-gluten bread **V/Vea 8.25**

Whipped Plant-Based Feta, Hot chilli maple drizzle, toasted non-gluten bread **Ve 8.25**

Crispy Oyster Mushrooms, Truffle mayonnaise **V/Vea 8.50**

'Nduja & King Prawns, Confit garlic butter **8.75**

Crispy Korean BBQ Chicken Thighs, Sticky Asian BBQ sauce, sesame seeds, spring onion **8.50**

Breaded Camembert Bites, Sweet chilli jam **V 8.75**

Crispy Fried Anchovy Fillets, White anchovies, tartare sauce, crispy rocket, caramelised lemon **8.25**

SIDES

Buttered Summer Greens, British peas, leeks, baby spinach, roasted courgette **V/Vea 5.25**

Koffmann's Thick-Cut Chips **Ve 5.00**

Truffle & Parmesan Skin-On Fries **V 6.50**

Koffmann's Sweet Potato Fries **Ve 6.50**

Garlic & Truffle Oyster Mushrooms **Ve 6.00**

Sussex Heritage Tomato Salad, Basil oil, feta cheese, toasted seeds, pea shoots & garden herb salad **V/Vea 5.50**
Swap Feta Cheese to Plant-Based Feta

MAINS

A Taste of Summer

Prosciutto & Grilled Peach Salad, Torn Italian burrata, toasted hazelnuts, rocket, baby leaf, crispy rosemary, lemon olive oil **Va 16.50**

Hummus, Chilli Chickpea & Quinoa Bowl, Roasted courgette, Sussex heritage tomatoes, marinated carrot, baby leaf, pea shoots, pomegranate seeds, lemon olive oil **Ve 15.75**

10oz Ribeye Steak, Grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick-cut chips, Parmesan, rocket & baby leaf salad **28.25**

Add a sauce: Béarnaise V or Creamy Peppercorn V 2.50.
Add Six Grilled King Prawns 5.00

Buttermilk Chicken Milanese, Crispy fried free-range egg, Koffmann's skin-on fries, rainbow 'slaw **17.75**

Steak Frites, Butcher's choice 7oz flat iron steak, grass-fed, 28-day matured, confit garlic butter, skin-on fries, Parmesan, rocket & baby leaf salad **16.25**

Aubergine Parmigiana Bake, Layered aubergine, rich tomato & basil sauce, plant-based mozzarella, lemon & garden herb crumb, Sussex heritage tomato, pea shoots & garden herb salad **Ve 15.75**

Classic Caesar Salad, Baby gem lettuce, white anchovies, Parmesan, Caesar dressing, soft-boiled free-range egg **15.00**
Perfect with Chicken Breast 3.75, Halloumi V 3.25,
Six Grilled King Prawns 5.00

Crispy Buttermilk Chicken Burger, BBQ spiced buttermilk chicken thigh, non-gluten bun, chipotle mayo, rainbow 'slaw, baby gem lettuce, pink pickled onions, Koffmann's thick-cut chips **17.25**

Plant-Based Burger, non-gluten bun, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick-cut chips **Ve 17.00**

Pan-Seared Centre-Cut Cod, Roasted & pressed baby potatoes, buttered summer greens, white wine & caper butter sauce, caramelised lemon **23.00**

Corn-Fed Chicken Supreme, Roasted & pressed baby potatoes, chermoula spiced pesto, marinated Sussex heritage tomatoes, pickled pink onions, pea shoots & garden herb salad **18.50**

Your Favourites

6oz Wagyu Burger, Non-gluten bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick-cut chips **18.25**

Perfect with Smoked Streaky Bacon 1.75

8oz Gammon Sirloin, Maple-roasted pineapple, crispy fried free-range egg, Koffmann's thick-cut chips **18.25**

DESSERTS

Sticky Toffee Pudding,
Caramelised pecans, honeycomb ice cream **V** 8.75

Eton Mess Pavlova,
Strawberries, strawberry purée, meringue, whipped vanilla cream **V** 8.75

Summer Berry Crème Brûlée,
Strawberry purée swirl, strawberries, raspberries **V** 8.75

Orange Sorbet **Ve** 8.00

Honeycomb Chocolate Brownie,
Chocolate coated honeycomb pieces, Dulce de Leche toffee sauce,
honeycomb ice cream **V** 8.50

Indulgent Ice Cream,
Choose three scoops from: honeycomb, clotted cream, strawberry,
or chocolate **V/Vea** 8.00



MINI DESSERTS

Mini Dessert & Cocktail,
Choose from: pornstar martini, espresso martini,
Chambord royale
Choose from: salted caramel chocolate brownie **V**,
summer berry crème brûlée **V** 12.25

Mini Dessert & Coffee,
Choose from: salted caramel chocolate brownie **V**,
summer berry crème brûlée **V** 7.50

Please ask our team for our range of indulgent liqueur coffees...

HOT DRINKS

Our coffees are served with semi skimmed milk or plant-based milk alternatives

Espresso **V/Vea** Sng 3.50 | Dbl 4.25

Cappuccino **V/Vea** 4.50

Caffè Latte **V/Vea** 4.50

Mochaccino **V/Vea** 4.50

Flat White **V/Vea** 4.50

Americano **V/Vea** 4.50

Hot Chocolate **V/Vea** 4.50

Add Whipped Cream and Marshmallows **V** 0.50

Tea 3.75

Choose from – English Breakfast **V/Vea**,
Earl Grey **V/Vea**, Peppermint **Ve**, Berry Fruit **Ve**
or Green Tea **Ve**

FOR ALLERGEN & NUTRITIONAL
INFORMATION SCAN HERE:



McMULLEN & SONS

Destination Inns



SCAN TO ORDER

V Suitable for vegetarians. **Ve** Suitable for vegans. **Va** Vegetarian option available. **Vea** Vegan option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.