



TO SHARE

Chilli & Smoked Paprika Sicilian Nocellara Olives (Su,V,PB)	£5.00
Selection of Rolls: Seed & Cereal, Green Olive, Finedor (G,Su,Se,V,PB)	£6.50

STARTERS

Grand Prawn & Crayfish Cocktail, Crisp Iceberg Lettuce, Tomato, Lemon, Malted Bread (Su,C,Sh,E)	£14.50
Garden Winter Salad, Roast Butternut Squash, Parsnip Crisp, Golden Beetroot, Kohl Rabi, Rouille Sauce (V,PB,Su)	£10.50
Smoked Mackerel & Salmon Pâté, Micro Salad, Toasted Rye & Lemon Bread (Su,F,M,G)	£12.50
Smoked Chicken Tian, Coronation Mayonnaise, Micro Leaves, Roasted Peach (Su,E,Mu)	£12.50
Soup of the Day served with a warm Bread Roll (V,M,Ce,G,Se,So)	£9.50

MAIN COURSE

Slow Braised Pork Shoulder, Sussex Cider, Apple & Apricot, Spiced Pumpkin Puree, Crispy Potato Hash, Baby Spinach, Calvados Jus (Su,M)	£26.00
Roast of the Day, Garlic and Thyme Roast Potato, Broccoli, Braised Red Cabbage, Honey Roast Carrots, Roast Jus (Su,M,Ce)	£26.00
Grand Fish of the Day, Crushed Spinach & Spring Onion Potato Cake, Sugar Snaps, Champagne Butter Sauce (M,F,Su,Ce)	£26.00
Homemade Grand Burger, Brioche Bun, Dill Pickled Gherkin, Mature Cheddar Cheese, Lettuce, Tomato, Yellow Sweet Mustard, Skin on Fries (M,G,E,Su,Mu,Ce)	£19.50
Pumpkin & Sage Ravioli, Sage & Pumpkin Sauce, Baby Spinach, Crispy Sage (Su,M,G,E,V,PB)	£22.50
Wild Mushroom Risotto, Slow Roast Tomato, Rocket, Toasted Pine Nuts (Su,V,M,Ce,N,PB)	£22.50

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
 Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
 So - soybeans Su - sulphur dioxide & sulphites V - vegetarian

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team

GRILL

Surrey Hills Farm Sirloin Steak 220g (M,Ce,Su,G,E)	£40.00
English Fillet Steak 220g (M,Ce,Su,G,E)	£53.00
<i>All served with Skin on Fries, Battered Onion Rings, Cherry Tomato, Garlic Mushroom, Peppercorn Sauce</i>	

GRAND CLASSICS

Loin of Sussex Venison, Root Vegetable Dauphinoise, Honey Roast Parsnip Puree, Roast Shallot, Port & Juniper Jus (Su,M,Ce)	£38.00
English Chateaubriand for two to share 500 g (M,Ce,Su,G,E) <i>per person</i>	£55.00
<i>Served with Skin on Fries, Battered Onion Rings, Cherry Tomato, Garlic Mushroom, Peppercorn Sauce</i>	

SIDE DISHES

Skin on Fries (V,PB)	£6.00
Creamed Sautéed Spinach with Nutmeg (M,V)	£6.00
Broccoli with Almonds (N,V,M)	£6.00
Long Man Best Bitter Battered Onion Rings (G,M,V)	£6.00
Mixed Garden Salad, French Dressing (Mu,V,Su,PB,Ce)	£6.00
Bearnaise Sauce (M,E,Su,V,Ce)	£6.00

DESSERTS

Dessert of the Day (Su,So,G,M,E,V,Ce)	£9.50
Selection of Ice-Cream & Sorbets (M,So,G,N,V,E,Ce) <i>vegan available per scoop</i>	£4.50
Sussex Banoffee Tart (G,E,M,So,V) (also available as GF)	£11.00
Dark Rum Soaked Savarin Sponge, Baked Pineapple (G,E,M,Su,V)	£12.50
Chocolate Truffle Brownie Torte, Vanilla Ice-Cream (G,N,So,V,PB)	£9.50
Selection of locally sourced Cheeses, Fig Bread, Chutney and Grapes 3 x Cheese	£9.50
<small>G,M,Su,So,E,Mu,Ce,Se,V Some cheese may be unpasteurised</small>	