

BURGERS

All our home made 6oz (170g before cooking) gourmet beef burgers are served with lettuce, red onion, pickles in a 5"brioche bun and optional add

Gluten free bun available. Vegan cheese for £1.00 extra

Classic £5.95

Beef patty with our classic mayo

Garlic mayo £6.50

Homemade beef patty with our famous garlic mayo

Spicy £6.50

Beef patty served with chilli sauce, peri peri mayo, jalapeño

Portobello £6.50

Beef patty served with garlic mayo, Portobello mushroom

Blue £6.50

Beef patty, Sussex blue cheese

Spiced oriental vegan burger £5.50

Made of mixed vegetables, coriander, chilli, lemongrass & lentils (V)

all beef burgers can be change to battered chicken fillet burger

EXTRAS

Extra patty £2.00

Fries £2.95

Chips 2.95

Sweet potato fries £3.50

Beer battered onion rings (10) £3.50

Bacon £1.50

Mushroom £1.00

Blue cheese £1.00

Crispy Chicken Strips - 6 pieces £5.00 / 12 pieces £9.00

5 spicy wings £2.99

5 BBQ wings £2.99

Dips (ketchup, garlic mayo, sweet chilli, chilli) £0.75

P177A

All our pizzas are freshly prepared and made with fresh dough. Gluten free pizza base available 11" only for £1.50 extra. Vegan cheese £1.50

Margherita £7.95

Tomato sauce, mozzarella, basil

Vegetarian £8.95

Tomato sauce, mozzarella, grilled aubergine, courgette, red pepper, artichoke, olives and basil

Ham & Mushroom £8.95

Tomato sauce, mozzarella, Parma ham, mushroom, rocket

Spicy Meat £8.95

Tomato sauce, mozzarella, Parma ham, spicy beef, spicy pork, pepperoni, chorizo and chilli

Chicken pesto £8.95

Tomato sauce, mozzarella, chicken, pesto, cherry tomatoes, goats cheese crumble and rocket

£1 each extra topping

Pepperoni, Parma ham, chorizo, chicken, spicy beef, spicy pork, red onion, mushroom, olives, anchovies, tuna, jalapeño, sun-dried tomatoes, grilled vegetables, rocket

FAMILY FEAST

One 12' pizza Margherita with any 2 toppings One classic beef or chicken burger One chips or fries 6 crispy chicken strips 1 can soft drink

Only £21.99

SUNDAY ROAST

Every Sunday from 12-5pm

All served with rosemary and garlic roast potatoes, honey roasted carrots and parsnips, butternut squash purée, beetroot, seasonal greens and a lovely Yorkshire pudding. All finished with red wine gravy. Roast rib of beef of British beef £13.95

Rosemary and garlic roast Sussex leg of lamb £13.95

Slow cooked Sussex pork belly in cider and sage. £12.95

Lemon and thyme roast chicken breast on the bone £12.95

Mix nut, dried cranberry, tahini and root vegetables, green lentils croquette (V) £10.95

IMPORTANT INFORMATION FOR OUR DINERS (V) = Vegetarian (GF) = Gluten free

If you have any allergens please speak to a member of staff before ordering. We will gladly run through the menu with you. This menu may or will contain the following ingredients, celery, cereals containing gluten, eggs, crustaceans, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya and sulphites. Everything you read on this menu is freshly prepared on the premises and cooked to order so do please bear with us particularly during busy periods



DRINKS

WHITES

La Pintora Sauvignon Blanc 75cl £14 (HOUSE)

CENTRAL VALLEY, CHILE 12% [Off Dry]

This refreshing Sauvignon offers intense passion fruit and herb aromas alongside a wealth of zippy, bright favours.

AWARDS: International Wine & Spirits Challenge 2016 Commended

Cape Spring Chenin Blanc 75cl £16

WESTERN CAPE, SOUTH AFRICA 13% [Off Dry]

A really exciting Chenin Blanc from South Africa that's easy-drinking, fresh and crisp. This is a dry, unoaked wine marked by delicious, ripe, tropical fruit favours with attractive aromas of lime zest and guavva. "Brilliant value, versatile and refreshing.

Pitau Sauvignon Blanc. 75cl £17

MARLBOROUGH, NEW ZEALAND 13% [Off Dry]

We are very proud of our Sauvignon Blanc. It has been crafted in the classic Marlbourgh style with zesty citrus and gooseberry avours but with twist of fresh mint and Intense but elegant, it's and extremely enjoyable wine with instant appeal.

REDS

La Pintora Merlot 75cl £14 (HOUSE)

CENTRAL VALLEY, CHILE 12% [light, fruity]

Lashings of ripe, complex, berry fruit marks out this 100% varietal Merlot. A short time in contact with oak imparts a pleasing vanilla character overlaying the sweet cherry palate.. Awards: International Wine & Spirits Commended Winner 2016

El Mestengo The Wild One Malbec 75cl £17

SAN JUAN, ARGENTINA 14% [Good body& weight]

Pretty, soft and relaxed, this Malbec has partial and subtle oak ageing, leaving the emphasis on the fruit rather than heavyweight complexity. The silky palate with spice, damson and black cherry favours is lightly balanced with some chocolate tones on the finish.

ROSE

Cavatina Pinot Grigio Blush. 75cl £14

DELLE VENEZIE, ITALY 12% [Off Dry]

A delicious Pinot Grigio rose showing delicate red fruit favours and floral aromas

SPARKLING

Bosco Dei Cirmioli Prosecco Spumante DOC 75cl £17

VENETO, ITALY 11%

A lively, crisp Italian sparkling wine which is aromatic and fresh with light lemon, pear and apple favours and a oral hint. It has a dry, wonderfully refreshing finish. Awards: International Wine Challenge Commended 2017

BEERS

Peroni Nastro Azzurro ITALY 5.1% £3.00 Corona Extra MEXICO 4.5% £2.75 Hepworth Prospect Sussex Organic Pale Ale, Vegan & Gluten Free 4.25% £5.00

Magners Cider Original Apple IRELAND 4.5%. £4.00

SOFT DRINKS

Coke (330ml) £1.50

Diet Coke (330ml) £1.50

Tango Apple/Orange (330ml) £1.50

Sprite (330ml) £1.50

Still or Sparkling water Bottle 330 ml £1.70

Due to our license restrictions we must inform you of and adhere to the following; You must be 18 to buy alcohol, and we have to ask for ID from anyone that looks under 25. We can only accept photo driving licence and passports. For card payments, alcohol can only be delivered to the person named on the card. Alcohol can only be delivered with at least £10 of food. We can only deliver to people within buildings. You must sign for your alcohol. Failure to show the required form of ID will result in the non-delivery of the alcohol a refund of that part of the order which relates to alcohol only.