

STARTERS

Youngs sourdough, Campaillou bread, English rapeseed oil & butter 5	Fried mushrooms on toasted sourdough, baby kale pesto 6
Leek & potato soup, Campaillou bread 5	28-day-aged Angus sirloin Carpaccio, caperberries, land cress 7.50
Prawn cocktail, Mary Rose sauce and Red Gem lettuce 8.50	Golden & Candy beetroot, broad beans and land cress 6.50
Prawn cocktail, Mary Rose sauce and Red Gem lettuce 7	Cod, haddock & salmon fishcakes Spinach, poached egg, chive cream 7.50

SHARERS

Charcuterie board – Blackcombe Ham, rosemary salami, chorizo, sourdough, pickles 15	Ploughman's – Lincolnshire Poacher cheddar, pork pie, scotch egg, red onion & rhubarb chutney, golden beetroot piccalilli, Granny Smith apple, Youngs sourdough 16
Baked Sussex Charmer camembert, Toasted herb soldiers and honey truffle oil 10	

ROASTS

All served with goose fat roast potatoes, double egg Yorkshire pudding, Broad Bean puree, purple sprouting broccoli, Roasted Golden & Candy beetroot, proper gravy

21-day-aged Berrywood Farm striploin roast beef, horseradish cream 17.50	Rock n Roll Roast 25 Suffolk ½ roast chicken	Swiss chard, Portobello mushroom & goat's curd Wellington 15
Suffolk ½ roast rosemary chicken, bread sauce 17	21 day aged Berrywood Farm striploin roast beef	Wicks Manor Farm roast pork belly, apple sauce 16
	Wicks Manor Farm pork belly 25	

MAINS

Half Moon burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 13.00	Dorset lamb shoulder & Guinness pie, mash potato, purple sprouting broccoli 15.50	Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 14.50
Calves' liver & bacon, onion gravy, spring greens 12	Buttermilk chicken kiev, triple cooked chips, roasted cherry tomatoes 12	Quinoa, broad beans, red gem lettuce and purple sprouting broccoli salad, baby kale crisps 12
	Pork, smoked bacon & maple sausages, bone marrow mash, onion rings, gravy 12.50	Please speak to your server about today's skipper's catch


SIDES

Sweet potato mash 4	Braised Swiss chard 4	Red Gem lettuce and land cress salad 4
Roasted carrots, parsnips and Golden beetroot 4	Purple sprouting Broccoli 4	Whole baked cauliflower cheese 4

PUDDINGS

Apple & rhubarb crumble & custard 6.50	Cheese – choose 1 for £4, 2 for £7 or 3 for £9, served with seeded crackers and red onion & rhubarb chutney; Shropshire Blue, Rutland Red or Driftwood Goat's
Chocolate mousse cake, malted banana ice cream 6.50	A selection of Jude's dairy ice cream 4
Raspberry Roly Poly, vanilla ice cream 6	
Blood orange burnt cream 6	

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%

