



SUNDAY BEST

GRAZE

OUR BREAD & BUTTER

Freshly baked sourdough mini boule with house whipped, salted butter. Oh, that naughty butter

5.50

CHEQUERS BOARD

A selection of British cured meats; Noir, Coppa, Brighton Salami & 1/2 Saucisson, from our friends at Curing Rebels alongside ham hock terrine, East Sussex Burwash Rose house chutney, pickles and sourdough loaf.

30.00

PULLED PORK BON BONS

Slow & Easy does it. Kentish outdoor bred pork cooked until falling apart then rolled in breadcrumbs and fried. Served with Kentish orchard apple puree.

6.00

SPRING ONION & WILD GARLIC FRITTERS

Light & crisp fritters served with a zesty lemon mayo. Enough to awaken the forager in you.

(v)

5.50

BITE

WATERCRESS & PEA SOUP

Peppery watercress with spring sweet peas, served with with our house sourdough bread

[M]

5.00

HAM HOCK TERRINE

Served with toasted brioche and our house piccalilli

7.50

GIN CURED SALMON

Salmon cured in Greensand Ridge Gin from Shipbourne. Served with pickled cucumber, heritage carrots, pea shoots and house sourdough.

7.50

DUCK SCOTCH EGG

On candied chorizo, with a watercress salad. Fast becoming the stuff of legend...

9.00

DEVOUR

OUR BURGER

Home made from 100% ground chuck steak and our (not so) secret ingredient - bone marrow. On a brioche bun with our house bacon jam relish, chipotle mayo, West Sussex Idle Hour or Brighton Blue cheese & fries

15.00

GARDEN BURGER

A mix of haricot bean, brown rice and portobello mushroom with a secret blend of herbs and spices. All topped off with sliced avocado and our tomato relish. Served on a vegan bun with fries

[Vg]

13.00

CRAB, BLOOD ORANGE & FENNEL SALAD

Succulent Cornish white crab meat with shaved fennel and sweet juicy Blood Orange segments in a refreshing zesty orange dressing

15.00

SLOW ROASTED AUBERGINE

with Miso marinade, served on a bed of herbed spelt and black eyed beans [Vg]

13.00

ROASTS

Yorkshire puddings all round.

Crispy roast potatoes, seasonal vegetables, proper gravy & homemade sauces.

GRASS FED BEEF

STRIP LOIN

18.50

CHICKEN

SUPREME CUT

14.00

KENTISH LAMB

RUMP

18.00

NUT ROAST

CHESTNUTS, SAGE, GARLIC, MUSHROOM [Vg]

14.00

*A great meal begins with the best suppliers:
Fullers, Tunbridge Wells, Bodiam Meat (Meat)
Sankeys, Tunbridge Wells (Fish)
The Cheese Man, Sussex (Cheese)*