

SIT BACK & RELAX

APPLE TATIN

Greensand Ridge Apple Brandy with amaretto, apple & lemon juice. Finished with cinnamon syrup.

8.50

BREAD & BUTTER

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

(V)

6.00

FRESH OLIVES

Mixed olives with herbs and oil
(V)

4.00

SLOE SPARKLE

Sloe gin & pomegranate juice finished with Porte Leone prosecco.

9.50

GRAZE

PULLED PORK BON BONS

Kentish outdoor-bred pork with herbs and lemon zest and a crispy breadcrumb crust served with Bramley apple and thyme compote. Scrumptious!

8.00

COURGETTE & HERB FRITTERS

Light and crisp fritters served with a mint & cucumber yoghurt dip.

(V) (GF)

7.00

GARDEN CRUDITÉS

Heritage radishes, pea pods & baby carrots with a broad bean hummus and smoked salt.

(V)

7.00

DEVILLED WHITEBAIT

Fresh whitebait dusted with cayenne and chilli served with a garlic mayo. A pepped-up twist on a classic.

7.00

BITE

SUMMER TARTLET

Pea, mint, feta and asparagus tartlet served with a pea pesto and garden leaves.

9.00

SCOTCH DUCK EGG

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

9.00

BURRATA CHEESE

With a heritage tomato salad, basil pesto, toasted pine nuts and crisp sourdough.

9.00

SMOKED SALMON ROULADE

With a fennel, apple and dill salad.

9.00

SARNIES

(SERVED 12 - 5.00)

On fluffy white or brown bread, served with a side salad.

CORONATION CHICKEN SANDWICH

Beautiful in its simplicity. This proved so popular during the Jubilee, we decided to keep it on!

9.00

KENTISH RAREBIT

A popular snack with the fruit pickers in the Kentish orchards at the turn of the 20th Century. Melted Sussex cheddar & caramelised apples.

7.00

FISH FINGER SANDWICH

Haddock goujons in a light local beer batter with tartare sauce and baby gem lettuce.

9.00

DEVOUR

CHEQUERS BURGER

Two 100% ground chuck steak patties topped with a choice of West Sussex Idle Hour or Kingcott Kentish Blue served in a brioche bun with bacon jam, chipotle mayo, lettuce, tomato & gherkin. Served with skin on fries.

16.00

GARDEN BURGER

Made from black beans, with pickled cucumber, homemade tomato chutney, lettuce & tomato. Just let us know if you want the gluten-free vegan bun.

[VG]

14.00

BUTTERMILK CHICKEN BREAST BURGER

Tender deep fried chicken breast coated in herbs & spices served in a buttery brioche bun with our house slaw & skin on fries on the side.

16.00

FISHERMAN'S PLATE

'Catch of the day' may sound a little passé but perfectly captures our regularly changing dish. The main ingredient, from salt or fresh water, is the star of the show, supported by perfectly paired sidekicks.

MP

HUNTSMAN'S PLATE

A celebration of fresh, seasonal ingredients where the beauty really is in the simplicity of the dish. Regularly changing, based on what our chef hand-picks from the butcher's locker.

MP

FLAT IRON STEAK

WITH CHOICE OF GREEN
PEPPERCORN SAUCE OR GARLIC &
HERB BUTTER

Served pink as the cut dictates (but do tell us if you prefer a different shade) with skin on fries, confit tomato & dressed watercress.

21.00

CHICKEN CAESAR SALAD

Cos lettuce with egg, parmesan shavings, anchovies, sourdough croutons and our house Caesar sauce. And chicken of course....

15.00

VEGETABLE WELLINGTON

A spin on the classic 'Beef' Wellington - beetroot, mushroom, garlic and herbs wrapped in a puff pastry parcel served on a bed of wilted spinach. Kentish Blue sauce on the side [No sauce - VG]

14.00

KENTISH BEER BATTERED HADDOCK & CHIPS

Line-caught haddock in our light, crispy house batter made with local gluten free beer and gluten free flour. Served with chunky chips, peas and homemade tartare sauce.

[GF]

16.00

SIDEKICKS

All 4.00

SKIN ON FRIES

CHUNKY CHIPS

MAC & CHEESE

SEASONAL GREEN SALAD

TENDERSTEM BROCCOLI WITH

TOASTED PUMPKIN SEEDS

FINALE

THE PUDDING PLATE

A regularly changing dessert plate inspired by what's in season, and what catches our chef's eye. Celebrating fresh, local ingredients.

7.00

STRAWBERRY FRAISIER

On a buttery shortbread base, local, fresh strawberries with a vanilla mousse and a strawberry gel. A Kentish twist to this French classic.

7.00

CHOCOLATE BROWNIE

WITH HONEYCOMB
ICE CREAM

Crumbly on the outside, soft and gooey on the inside. Served with honeycomb ice cream. Paired with Hammerton's Peanut Butter Milk Stout for a truly indulgent treat.

7.00

ORANGE, COCONUT & CASHEW "CHEESECAKE"

Back by popular demand, our vegan friendly 'cheesecake' is rich coconut laced with orange and cashew nuts on a crumbly date and walnut base finished with a light raspberry coulis. Wonderful.
(VG)

7.00

CHEQUERS CHEESEBOARD

SERVED WITH CRACKERS, GRAPES & OUR
HOUSE CHUTNEY

BURWASH ROSE A semi-soft cheese washed in English rose water from Stonegate, East Sussex. Melt in the mouth and creamy. (v)

LORD OF THE HUNDREDS A dry sheeps cheese with flavours of roasted hazelnuts and salty caramel, along with fresh grassy notes. (v)

KENTISH BLUE A young cheese with a firm but moist texture. Gentle smooth flavours initially developing into a pleasant aftertaste. (v)

15.00

TAYWELL ICE CREAM

WITH SHORTBREAD

3 SCOOPS:

Award winning ice cream from local artisan producer, Taywells. Choose from Cobnut, Honeycomb, Mint-choc chip, Vanilla (vegan option also), Strawberry, Salted Caramel, Chocolate, Raspberry Sorbet or Apple Sorbet.

6.50

COFFEE

FRESHLY ROASTED LOCALLY

EL SALAVDOR FINCA SAN JOSE BONANZA
SUPPLIED BY OUR FRIENDS AT **BEANSMITTEN**

Hand-picked between January and March and Rain Forest Alliance Certified. Tastes of green apples, plums and dark chocolate with a creamy almond finish

CAPPUCCINO 3.00
LATTE FLAT WHITE 3.00
AMERICANO 3.00
DOUBLE ESPRESSO 3.50
SINGLE ESPRESSO 3.00

IRISH COFFEE 6.50

ESPRESSO MARTINI Black Cow Vodka, Mr Black Cold Brew Coffee Liqueur and Freshly Brewed Espresso **9.00**

HOT CHOCOLATE 3.50

Decadent, creamy Zuma Hot chocolate topped with a giant marshmallow. "You sexy thing"

POT OF TEAPIGS TEA 2.50

EVERYDAY BREW Drink it morning, noon and night.

EARL GREY STRONG A blend of strong English breakfast, darjeeling and bergamot. Drink with milk.

PEPPERMINT Distinctly minty! A standout peppermint.

CHAMOMILE FLOWERS Celebrated for its health benefits, which include aiding sleep, so dream on!

MAO FENG GREEN TEA A delicate natural flavour of summer air, peaches and apricots.

JASMINE PEARL TEA A speciality of Fujian Province. Green tea hand-rolled into pearls then engulfed in fresh Jasmine.

LEMON & GINGER Lemongrass, ginger and lemon peel.

ROOIBOS Caffeine free but packing plenty of flavour. A great substitute for English Breakfast. Drink with or without milk.

DOING IT FOR THE KIDS

I'M HUNGRY

*As well as believing children are our future, we also think they deserve to eat just as well as us.
Our kids' meals are every bit as lovingly prepared as our regular mains they're just smaller, less fussy versions of them.
We realise this still doesn't guarantee they'll be finished ;)*

GRAZE

CRUDITÉS

Chickpea hummus, carrots,
cucumber, cherry tomatoes,
toasted pitta bread.

4.00

MAINS

DEMI BURGER & FRIES

Served simple, no relish, no
mayo, no complaints, no talking
with mouths full :-)

7.00

MAC 'N' CHEESE

Made with mild cheddar.

5.00

FISH & CHIPS

With peas.
All of which must be polished off or
there'll be no...

7.00

SAUSAGE & MASH

2 Cumberland sausages with
greens & gravy.

7.00

HOORAY!

MINI BROWNIE

Crumbly on the outside squidgy
on the inside. Born to be
lovingly smeared. Napkins at the
ready.

4.50

LOCAL ICE CREAM

CHOOSE 2 SCOOPS:
Honeycomb, Mint-choc chip
Vanilla, Strawberry, Chocolate
Apple Sorbet.

4.50

JELLY & ICE CREAM

A retro classic - strawberry jelly
with vanilla ice cream for the
traditionalists (other flavours
available for the non-purists).

4.50

