



At the Bar

House baked bread with homemade Sussex butter **£3.50**

Mixed marinated olives (v) (GF) **£3.25**

Pigs in blankets with cranberry sauce **£5.00**

Blacksmiths Saucisson and cornichons **£5.00**

Starters

Soup of the day (v) **£5.50**

Smoked cod fish cake, cucumber tartare and slow roasted tomato ketchup **£7.00**

Sussex wild mushroom, chestnut and cider crumble, candid pumpkin seed and onion brioche (v) **£7.50**

Vodka and dill cured salmon, horseradish salsa and pickled fennel (GF) **£7.50**

Smoked Bacon collar & maple cured ham hock terrine, fruit piccalilli (GF) **£7.00**

Sussex Charcuterie – Venison chorizo, saucisson, air-dried ham, heritage radish, pickles and bread **£8.25**

Snackeral Platter

A selection of bar snacks and starters served with bread and dips **£16.95**

(for two to share as a light main or for three as a starter)

Baguettes & Ploughman's

(Only available during lunch service)

Grilled minute steak and fried onion and béarnaise baguette **£9.95**

Sussex cheddar, lettuce, tomato, cucumber & salad cream baguette (v) **£7.95**

Fish finger, mushy pea tartar, lettuce and tomato baguette **£ 9.95**

"Blacksmiths Turkey club sandwich" (Turkey, stuffing, pigs in blankets, cranberry sauce, lettuce, tomato, onion) served on granary bloomer with fries **£12.50**

Add a small bowl of soup or fries with any sandwich £3.50

Blacksmiths Ploughman's board (BG) – pickled onion, chutney, coleslaw, salad, celery, apple, a choice of cheddar, blue cheese or ham **£9.95** (Served with a baguette) *Add extra Cheddar, blue cheese or ham £2*

Allergy advice: All our food is prepared in a kitchen where nut, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

(BG) = contains ingredients from the Blacksmiths garden

(v) = Vegetarian

(GF) = Gluten Free



Mains

Roasted stuffed turkey ballotine

pork scratching and cranberry crust, sage and onion stuffing, pigs in blankets and bread sauce **£14.50**

Pressed shoulder of Lamb,

roasted beetroot, spinach and garlic cream, belly crumble and a lamb and sherry stock **(GF) £16.00**

Buttermilk dumplings,

grilled aubergine, barrel aged feta, pomegranate, buckwheat and pickled tomato **(V) £13.95**

Roasted fillet of Salmon

pressed potato, rosemary ketchup, caramelised cauliflower puree and walnut pesto **(GF) (BG) £15.50**

Slow cooked shin and pastrami rib of beef

stuffed marrowbone, dripping breadcrumbs, beetroot and kale slaw, skin on fries, pickled tomato **(BG)**

£15.50

Beer battered cod

triple cooked chips, tartar sauce and a choice of mushy or garden peas **£12.95**

Golden cross goats cheese

black figs, pickled walnuts, Sussex wild mushrooms, secret herbs and candied pumpkin seeds **(v) (BG) (GF)**

£14.00

Please see the blackboard for today's market fish dishes.

Burgers and Steaks

"The Blacksmiths 9oz Beef Burger"

cheddar cheese, smoked bacon, gherkin, lettuce, tomato, red onion, coleslaw, and fries **£14.50**

Substitute burger bun for extra salad (gf)

Please see specials board for the butcher's selection of steaks

Sides

*Rosemary sea salt French fries **£3.50** Potager vegetables **(BG) £3.25** Macaroni Cheese **(v) £3.50***

*Marmite roast potatoes & gravy **£3.95** Triple dipped chips with curry sauce **£4.50***

*Garden salad **£3.50***

Allergy advice: All our food is prepared in a kitchen where nut, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

(BG) = contains ingredients from the Blacksmiths garden

(v) = Vegetarian

(GF) = Gluten Free



Puddings

Fig and plum sticky toffee pudding with egg nog custard **£5.95**

Rice pudding crème brulee with baked apple compote **(GF) £5.95**

Chocolate fudge cake with dark chocolate ice cream and hazelnuts **£5.95**

Christmas crumble with clotted cream **(GF) £5.95**

Affogato – choice of ice cream topped with a shot of espresso coffee **£3.70**

Add a shot of your favourite liqueur **£2.70**

Seasonal cheese

Barkham blue – Soft mellow & creamy

Golden cross – Goats cheese, creamy not overpowering

Hargate Blue – Yellow, zippy but not salty

Charlton Cheddar – Dense & hard, fairly nutty

2 for £7.20

3 for £9.00

4 for 12.00

Add a sipper of port for **£2.95**

Sussex ice-cream

Vanilla, strawberry, chocolate

£1.95 per scoop

Sorbet

Mango, raspberry

£1.75 per scoop

Coffee	Regular	Large
Espresso	£2.10	£2.60
Americano	£2.20	£2.60
Latte	£2.55	£2.85
Flat White	£2.35	£2.85
Cappuccino	£2.50	£3.00
Mocha	£2.50	£3.00
Hot Chocolate	£2.50	£3.00

Coffee or Tea and a mince pie for £3.50

Tea
Tea Pot for one £2.10
Pot for two £3.00
<i>Select from:</i>
English Breakfast Tea
Earl Grey
Green Tea
Peppermint Tea
Lemon & Ginger
Fresh Mint £2.35

Allergy advice: All our food is prepared in a kitchen where nut, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

(BG) = contains ingredients from the Blacksmiths garden

(v) = Vegetarian

(GF) = Gluten Free