



At the Bar

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

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

Local pork sausages, wrapped in smoky streaky bacon, with honey mustard ketchup **£5.00**

Blacksmiths saucisson and cornichons **£5.00**

Starters

Soup of the day (v) £5.50

Smoked pollock scotch egg, mushy peas, and curried tomato ketchup **£7.50**

Old Sussex rarebit and bread & butter pickles, carrot top pesto, candid pumpkin seed (v) **£7.50**

Mussels cooked in ale, pickled onion bread **£7.25**

Game terrine, apple jam and toasted soda bread **£7.50**

Sussex charcuterie, venison chorizo, saucisson, air-dried ham, heritage radish, pickles and bread **£8.25**

Sharing Platter

A selection of bar snacks and starters served with bread and dips **£17.55**

(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, fried onion and béarnaise baguette **£9.95**

Burrata cheese, pickled tomato, rocket, olive and peppercorn dressing (v) **£9.95**

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

"Blacksmiths Club Sandwich"

Chicken, stuffing, local pork sausages wrapped in streaky bacon, lettuce, tomato and onion served on granary bloomer with fries **£12.50**

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

Homemade baked beans on toasted soda bread with Charlton cheddar (v) **£7.50**

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 **(DF)** = Dairy Free



Mains

Half crown roasted Sussex chicken

Sage and onion croquette, house bacon and Béarnaise **£14.50**

Sussex marsh fed lamb

Mutton faggot, belly crumble with a sherry stock **(GF) £16.00**

Friday pie

Kirkhams Lancashire, roscoff onion, baked potato pie with homemade baked beans **(V) £13.95**

Treacle and milk stout beef shin cannelloni

Dripping breadcrumbs, roast tomato and Charlton shavings **£15.50**

Beer battered cod

Triple dipped chips, tartar sauce and mushy peas **£12.95**

Grilled Green Farm pork chop

English greens, pork butter, apple ketchup with a wild garlic mash **(GF) £14.95**

Sussex burrata and baked sweet potato

Black figs, pickled walnuts, Jersey yoghurt, candied pumpkin seeds and IPA raisins **(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)

Marrowbone crusted flat-iron steak 200gms £16.50

Porterhouse 425gms £23.50

Both served with creamed spinach and a choice of triple dipped chips or mac'n'cheese and Two Hoot hollandaise, beef stock or wild garlic butter

Sides

Rosemary sea salt French fries £3.50 Creamed spinach £3.25 Macaroni cheese (v) £3.50

English greens, pork butter and crumbs £3.95 Triple dipped chips with curry sauce £4.50

Side Salad £3.50

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Puddings

Gin and tonic granita with apple caramel **(DF) £5.95**

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

Fig and plum pudding, beer caramel and vanilla ice cream **£5.95**

Lemon and gingerbread syllabub **£5.95**

Chocolate marjolaine and praline cream with chocolate sauce **(GF) £5.95**

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

Seasonal Cheese

Barkham blue – Soft, Mellow and Creamy

Golden cross – Goats cheese, Creamy and Smooth

Hargate blue – Yellow and Zippy

Charlton cheddar – Dense and Hard

2 for £7.20

3 for £9.00

4 for 12.00

Sussex Ice Cream

Vanilla, Strawberry, or Chocolate

£1.95 per scoop

Sorbet

Mango or Raspberry

£1.75 per scoop

Coffee

	<i>Regular</i>	<i>Large</i>
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

Tea

Tea Pot for one - **£2.10**

Tea Pot for two - **£3.00**

Select from:

English Breakfast Tea

Earl Grey

Green Tea

Peppermint Tea

Lemon & Ginger

Fresh Mint

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