



### 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**

**Chicken liver parfait**, apple and walnut chutney, toasted sourdough **£6.95**

**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**

**Smoked mackerel pate**, horseradish mayonnaise, pickled beetroot relish **£6.50**

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

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

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

### **"Blacksmiths Club Sandwich"**

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

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

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

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

### **Grilled breast of chicken**

Sussex mushroom, dauphinoise potato, house bacon, spinach and a truffle jus **£14.50**

### **Roasted rack of new season lamb**

Heritage vegetables, gratin potato, wild garlic gribiche, pickled shallot jam **(GF) £18.50**

### **Friday pie**

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

### **Treacle and porter braised shin and rib of beef croquette**

Butternut squash mash, slow cooked mushroom ketchup, English greens **£17.50**

### **Beer battered cod**

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

### **Grilled Orchard farm pork chop**

Cheek faggot, English greens, thermidor slaw, baked apple puree, triple dipped chips **£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, 200g £16.50**

**Aged centre cut fillet steak, 250g £26.50**

*Both steaks 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

Toffee apple & cinnamon parfait, caraway launges de chat **£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	<b>£2.10</b>	<b>£2.60</b>
Americano	<b>£2.20</b>	<b>£2.60</b>
Latte	<b>£2.55</b>	<b>£2.85</b>
Flat White	<b>£2.35</b>	<b>£2.85</b>
Cappuccino	<b>£2.50</b>	<b>£3.00</b>
Mocha	<b>£2.50</b>	<b>£3.00</b>
Hot Chocolate	<b>£2.50</b>	<b>£3.00</b>

### **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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