



At the Bar

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

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

Local sausages with oxford sauce **£5.00**

Moon Farm Saucisson and cornichons **£5.00**

Starters

Soup of the day, served with bread (V) **£5.50**

Rhubarb and rose cured salmon, toasted buckwheat bread & lemon creme fraiche **£7.60**

Slow roasted Nutbourne tomatoes on toast, hazelnut pesto (V) **£7.50**

Mussels cooked in ale, warm sourdough **£7.25**

Smooth chicken liver parfait, onion marmalade & toasted brioche **£7.50**

Guinness crumpet, topped with portabella mushroom and rarebit (V) **£7.25**

(GF) - (all bread above can be replaced with gluten free bread)

Sharing Platters

Sussex Charcuterie, venison chorizo, saucisson, air-dried ham, heritage radish, pickles & bread **£12.50**

Snackerel platter, A selection of bar snacks and starters served with bread and dips **£18.95**

A selection of the house cheeses, 3 cheeses served with crusty bread and chutney **£9.95**

(Barkham Blue, Golden Cross Goats, Hargate Blue, Black Bomber Cheddar)

Olive Oil Rolls

(Only available during lunch service)

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

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

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

“Blacksmiths club sandwich” (chicken, bacon, sausage, lettuce, tomato, onion) served on granary bloomer with fries **£12.50**

Ploughman’s

(Only available during lunch service)

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

Add extra Cheddar, 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.

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(VE)=Vegan



Mains

Spit Roasted Chicken

Half a chicken, honey roasted garlic & lemon confit **(GF) £14.50**

Served with a choice of either:

Blacksmiths cauliflower superfood salad or rosemary fries, aioli & stock

Poached Chalk Stream Trout

Vanilla & almond salad cream, Cornish potatoes & kitchen garden salad **(GF) £14.50**

Sussex Marsh Fed Lamb Rump

Creamed spinach, smoked aubergine, potato terrine and rosemary ketchup **(GF) £17.50**

Blacksmiths Cauliflower Super Food Salad

Cauliflower, Heritage Beetroot, edamame beans, kale, sprouting broccoli, fresh peas, alfalfa sprouts, quinoa, gem lettuce, pineapple & ginger dressing, candied pumpkin seeds **(VE, GF, BG) £10.50**

Butter Roasted Sirloin Steak

Triple dipped chips, creamed spinach **(GF) £22.50**

Served with a choice of either:

Shropshire Blue Custard, walnuts & dripping crumble or red wine & peppercorn sauce, slow cooked mushroom

Slow Cooked Shin and Pastrami Rib of Beef

Beef fat crumbs, beetroot and kale slaw, triple dipped chips, pickled tomato **(BG) £16.50**

Beer Battered Cod

Triple dipped chips, tartar sauce and a choice of mushy or garden peas **£12.95**

Sweet Potato & Chickpea Rissole

Carrot hummus, peperontata, feta cheese, olives, candied pumpkin seeds **(V) (BG) £13.95**

'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)***

Sides

*Rosemary sea salt French fries & aioli **£3.50***

*Potager vegetables **(BG) £3.25***

*Macaroni Cheese (v) **£3.50***

*Triple dipped chips with curry sauce **£4.50***

*Chopped salad **£3.50***

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Puddings

Baked white chocolate, blueberry and buttermilk cheesecake, pouring cream **£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**

Blacksmiths Eton mess **(GF) £5.95**

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

Seasonal cheese

Barkham blue – *Soft mellow & creamy*

Golden Cross – *Goats cheese, creamy not overpowering*

Hargate Blue – *Yellow, zippy but not salty*

Black Bomber 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**

Local ice-cream

Vanilla, strawberry, chocolate

£1.95 per scoop

Sorbet

Mango, raspberry

£1.75 per scoop

Coffee

	Regular	Large
Espresso	£2.20	£2.60
Americano	£2.30	£2.60
Latte	£2.65	£2.85
Flat White	£2.45	£2.85
Cappuccino	£2.60	£3.00
Mocha	£2.60	£3.00
Hot Chocolate	£2.60	£3.00

Tea

Tea Pot for one	£2.20
Pot for two	£3.20
<i>Select from:</i>	
English Breakfast Tea	
Earl Grey	
Green Tea	
Peppermint Tea	
Lemon & Ginger	

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Wines by the Glass & Soft Drinks

White Wines

2016 Jardin du Sud, Sauvignon Blanc

Dry and elegant with subtle flavour of citrus fruit, honey and delicate elderflower. France

Bottle £17.95 Half Bottle £10.00

Sml £3.90 Med £4.90 Lrg £6.80

2016 Central Monte Chardonnay

Full of delicious soft and juicy exotic fruit flavours, with a buttery dry finish. Chile

Bottle £18.60 Half Bottle £10.50

Sml £3.85 Med £5.15 Lrg £7.60

2016 Pinot Grigio, Flavorelli, Italy.

A classic Pinot Grigio, light fresh and fantastic for summer!

Very easy drinking on it's own but will go perfectly with white meats salads and pasta. (organic) (vegan)

Bottle £22.00 Half Bottle £11.60

Sml £4.60 Med £5.60 Lrg £7.90

2016 Te Papa, Sauvignon Blanc

A medley of ripe herbal notes and subtle grapefruit are supported by a succulent, stimulating and moreish acidity.

New Zealand

Bottle £27.50 Half Bottle £14.50

Sml £5.10 Med £6.60 Lrg £9.60

Rose Wines

2015 Frocks & Thrills zinfandel

Soft, crisp and elegant. A lovely bouquet with hints of strawberry and summer fruits and a long, fresh finish.

Bottle £18.50 Half Bottle £9.95

Sml £3.80 Med £5.00 Lrg £6.50

2015 Pinot Grigio Rose, Italy

Vivid & well defined wine with refreshing acidity. Seducing boquet of lovely summer fruits

Bottle £22.00 Half Bottle £11.50

Sml £4.50 Med £5.50 Lrg £7.50

Red Wines

2016 Café Le Farniente, Cabernet Sauvignon

Beautiful, aromatic nose of plums & spices. A full rich palate with excellent depth of fruit and elegant silky tannins.

France

Bottle £18.50 Half Bottle £10.00

Sml £3.95 Med £4.95 Lrg £6.90

2016 Central Monte, Merlot

A full bodied plummy red with a generous length of balmy soft & succulent currant flavours. A delicious accompaniment to roasted meat dishes, game or spicy foods. Chile

Bottle £18.60 Half Bottle £10.50

Sml £3.85 Med £5.15 Lrg £7.60

2015 Shiraz Watervale

Spiced pepper with blueberry and black cherries. A perfect match for our burgers. South East Australia

Bottle £22.00 Half Bottle £11.60

Sml £4.60 Med £5.60 Lrg £7.90

Soft Drinks

Coca Cola	£2.80
Diet Coca Cola	£2.80
J2O Apple & Mango	£2.80
J2O Apple & Raspberry	£2.80
J2O Orange & Passionfruit	£2.80
Orange Juice	£1.80
Tomato Juice	£1.80
Lemonade	£1.80
Bitter Lemon	£1.60
Soda Water	£1.60
Tonic	£1.60
Slim-line Tonic	£1.60
Ginger Ale	£1.60
Sparkling Elderflower	£3.00
Appletiser	£2.80
Ginger Beer	£2.80
Fruit Shoot	£1.80
Mineral Water	£2.30
Sparkling Mineral Water	£2.30

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