



At the Bar

House baked Artisan bread with homemade sea salt butter **£3.50**

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

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

Whitebait, lemon & tartar sauce **£6.00**

Starters

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

Treacle cured salmon, celeriac remoulade & warm toast **£8.25**

Chicken liver and chorizo parfait, pear & elderberry chutney, malt loaf **£7.50**

Baked camembert with homemade chutney and warm bread **(V) £7.25**

Beal's farm charcuterie, bread & butter pickles, sourdough **£8.50**

Mussels cooked in beer, warm sourdough **£7.50**

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

Sharing Platters

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

A selection of the house cheeses, 3 cheeses served with crusty bread & chutney **£11.95**
(Barkham Blue, Golden Cross Goats, Hargate Blue, No 1. Cheddar)

House Sourdough

(Only available during lunch service)

Grilled minute steak & 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 Christmas Sandwich" (Turkey, stuffing, bacon, sausage, cranberry mayonnaise, lettuce, tomato, onion) served on sourdough bloomer with fries **£12.95**

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**

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.

(BG) = contains ingredients from the Blacksmiths Garden

(V) = Vegetarian

(GF) = No Gluten Containing Ingredients

(VE)=Vegan



Mains

Roasted Turkey Ballotine

Wrapped in bacon, stuffed with a pork, apple & sage stuffing, bread sauce, pork scratching & cranberry crumble **£15.50**

Blacksmiths Fish Pie

Baked potato and cheddar mash, with pancetta sprouts **£14.95**

Hay Baked Lamb Rump

Sweet potato, butterbean & spinach salad, pomegranate, Brighton blue, candied pistachio **£17.50**

Fish of The Day

Please see special boards

Slow Beef Cheek Stew

Marmite & marrowbone dumplings, Christmas vegetables **£15.50**

Beer Battered Cod

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

Blacksmiths Winter Hash

Sautéed spinach, slow cooked mushroom, confit tomatoes and smoked cheddar **£13.50 (v)**

35 Day Aged Rib of beef steak

Blue cheese custard & walnut crumble or Truffle red wine & shallot sauce with a beef fat crumb

Served with chunky chips, creamed spinach, slow cooked Portobello mushroom and tomato **(GF) £26.00**

'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 & aïoli **£3.50**

Christmas vegetables (BG) **£3.25**

Macaroni Cheese (v) **£3.50**

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

Chopped 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) = No Gluten Containing Ingredients

(VE)=Vegan



Puddings

Winter crumble with vanilla ice cream **(GF) £6.25**

Christmas fig & plum pudding, eggnog custard **£6.25**

Rich chocolate olive oil cake, brown bread ice cream **£6.25**

Gingerbread and lemon curd Eton mess **£6.25**

Affogato – choice of ice cream topped with a shot of espresso coffee **£3.95**

Seasonal cheese

Barkham blue – *Soft mellow & creamy*

Golden Cross – *Goats cheese, creamy not overpowering*

Hargate Blue – *Yellow, zippy but not salty*

Montgomery 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	
Red berry	

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) = No Gluten Containing Ingredients

(VE)=Vegan



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 its 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 bouquet of lovely summer fruits
 Bottle £22.00 Half Bottle £11.50
 Sml £4.50 Med £5.50 Lrg £7.50

Draught Products

	Pint	Half
Becks Vier 4%	£4.10	£2.05
Peroni 5.1%	£5.00	£2.50
Stowford Press 4.5%	£4.10	£2.05
Guinness 4.1%	£4.80	£2.40
Guest Ales	£4.00	£2.00

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
J20 Apple & Mango	£2.80
J20 Apple & Raspberry	£2.80
J20 Orange & Passionfruit	£2.80
Orange Juice	£1.80
Tomato Juice	£1.80
Lemonade	£1.80
Bitter Lemon	£1.60
Soda Water	£1.60
Tonic	£1.80
Slim-line Tonic	£1.80
Cucumber & Watermelon Tonic	£2.00
Ginger Ale	£1.80
Sparkling Elderflower	£2.80
Appletiser	£3.00
Ginger Beer	£2.80
Fruit Shoot	£2.00
Mineral Water	£2.30
Sparkling Mineral Water	£2.30

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) = No Gluten Containing Ingredients

(VE)=Vegan