



Light Lunches

(Lunchtimes only)

**Warm tart of English leek,
morels and Tunworth, hedgerow salad £13.50**

**Sussex black pudding,
potato cake, slow cooked egg, Oxford sauce £9.50**

**Fish Finger sandwich,
mushy pea tartar, lettuce, tomato and fries £12.00**

'Blacksmiths Club Sandwich'

(Chicken, bacon, lettuce, tomato, onion) served on sourdough bloomer with fries **£12.95**

Blacksmiths Ploughman's board (BG)

pickled onion, chutney, coleslaw, salad, celery, apple, a choice of cheddar or blue cheese **£10.50**

Add extra cheddar, blue cheese **£2.00**

Starters

Mixed marinated olives (V) (GF) £3.25

**House sausages
with Oxford sauce £5.00**

**Soup of the day,
house sourdough £5.50 (v)**

**Devilled whitebait,
crispy kale and saffron mayonnaise £7.50**

**Duck liver and pancetta parfait,
red onion jam, brioche £8.00**

**Cured local mackerel,
pickled fennel, cucumber, Irish soda bread, lemon crème fraiche £7.75**

**Salad of Sussex goat's cheese,
Heritage beetroot, Chichester tomatoes, hazelnut relish £7.25 (v)**

Snackerel Platter

A selection of bar snacks and starters **£18.95**

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.

(gf) – No Gluten Ingredients

(df) – No Dairy Ingredients

(v) – Vegetarian



Mains

Bacon wrapped chicken,
slow cooked Portobello mushroom, wild garlic and potato pressing,
sautéed spinach, Two-Hoots hollandaise **£14.95**

Beer battered cod,
triple cooked chips, tartar sauce and mushy peas **£12.95**

Slow cooked smoky heal and shin of beef,
kimchi slaw, triple dipped chips, watercress **£16.50**

New season asparagus,
fresh pea and wild garlic risotto, English parmesan **£14.50 (V)**

South Coast fish and shellfish stew,
smoked paprika aioli, rouille, hedgerow salad, gnocchi **£15.95**

'The Blacksmiths 9oz Beef Burger'
Cheddar cheese, smoked bacon, gherkin, lettuce, tomato,
red onion, kimchi slaw, fries **£14.50**

Caramelised cauliflower,
potato cake, wild garlic chimichurri, smoked tomato, pumpkin seed and rocket **£14.00 (VE, V)**

35 day 'dry aged' Sussex Beef
Fillet Steak (225g) £26.50
Ribeye Steak (230g) £17.50

(Both served with triple dipped chips, dressed rocket, watercress)
Wild garlic butter **£1.00** Peppercorn sauce **£1.00**

Sides

Hedgerow salad **£3.95**

Coastal greens **£3.50**

French fries, rosemary sea salt, aioli **£3.95**

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

Heritage potatoes, black garlic salt **£4.00**

Roast potato and rosemary sourdough, sea salt butter **£3.50**

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Puddings

Spring crumble, with clotted cream **£6.95 (gf)**

Brownie, with salted caramel ice cream **£6.95**

Lemon curd and gingerbread Eton mess **£6.95**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **£6.95**

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

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

Selection of the Sussex cheeses:

(subject to market availability)

Barkham Blue – soft mellow & creamy

Golden Cross – goat's 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**

(Served with grapes, chutney and crackers)

Add a sipper of port for **£2.95**

Scoop of locally sourced ice cream (gf)

Vanilla, Strawberry, Chocolate, **£1.95**

Scoop of sorbet (gf) (df)

Raspberry, Mango **£1.75**

Coffee

Espresso **£2.10**

Americano **£2.20**

Latte **£2.55**

Flat White **£2.35**

Cappuccino **£2.50**

Hot Chocolate or Mocha **£2.50**

Tea

Tea Pot for one **£2.10**

Pot for two **£3.00**

Select from:

English Breakfast Tea

Earl Grey

Green Tea

Peppermint Tea

Lemon & Ginger

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