



DINNER MENU

Starters

- Black treacle and roast potato sourdough**, Sussex goat's butter (v) **£3.95**
Green Castelvetrano olives in Martini marinade (v) **£3.50**
Beales Farm Sussex charcuterie board, house pickles and local radish **£8.50/£12.50**
Devilled whitebait, malt vinegar mayonnaise, lemon **£7.50**
Tomato and cucumber gazpacho, tomato and chilli sorbet, Sussex feta, olives (v) **£5.50**
Duck liver and pancetta parfait, red onion jam, brioche **£8.00**
Cured local mackerel, pickled fennel, cucumber, soda bread, lemon crème fraiche **£7.95**
- The Sharing - Snackerel platter**
a selection of starters, olives, house sausages, roast potato sourdough & dips **£19.50**

Mains

- Bacon wrapped chicken**,
slow cooked Portobello mushroom, black 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**,
garden slaw, triple dipped chips, watercress **£16.50**
- Morning made fettuccini**,
super seed and kale pesto, peas, Spenwood and candied pumpkin seeds (v) **£13.95**
- 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, garden slaw, fries **£14.50**
- Black dog heritage tomato**,
Florence onion, pickled beetroot, Oglesfield salad, balsamic vinegar,
candied pumpkin seed and pomegranate (v) **£13.50**
- 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

- French fries, rosemary sea salt & aioli **£3.95**
Triple dipped chips & curry sauce **£4.50**
Black dog tomato, pickled red onion, garden salad **£3.95**
Local greens, over-the-road potatoes, garlic and pumpkin seeds **£4.00**

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



Puddings

Summer fumble, rhubarb ripple ice cream (gf) **£6.95**

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

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

Date and butterscotch pudding, candied walnuts, buttermilk 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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