

LUNCH MENU

Small Plates.

Nibbles.

Appetizers

Chicken satay, peanut Sauce (DF) 8

Lamb koftas, house tzatziki, 10
pitta, side salad

Crispy Korean BBQ Pork Belly 8
(DF)

Devilled crispy white bait, harissa 8
mayo (DF)

Crispy halloumi fries, harrissa 8
mayo (V)

Crispy patatas bravas, 7
wild garlic aioli (DF,GF)

Tempura cauliflower bites, 8
bang bang sauce (DF,V)

Chefs soup of the day. Homemade 9
bread (V, *GF, *VG)

Trio of croquettes: 10
Pheasant / Duck / Croque Monsieur

Burgers

All £19

Chef's signature beef burger, caramelised onions, smoked streaky bacon, mature cheddar, salad and pickles in a brioche bun with french fries (*GF,*DF)

Buttermilk crispy chicken burger, streaky bacon, mature cheddar, barbeque sauce, salad and pickles in a brioche bun with french fries (*GF)

Wild mushroom & artichoke vegan burger, vegan cheese, salad and pickles in a vegan brioche bun with french fries (VG)

Our Classics

All £18

Slow cooked honey & mustard glazed ham, golden yoke eggs, bubble & squeak (GF)

Beer battered south coast haddock, triple cooked chunky chips, house tartar sauce, crushed garden peas (DF)

Handmade pie of the day, pomme puree, seasonal veg and our stock pot gravy

Gourmet seafood pie, luxury mix of seafood cocktail, garden peas in a velvety lobster veloute with torched mash (GF)

Pan fried calves' liver, pomme puree, spinach with smoked bacon and crispy sage. (GF, *DF)

Butchers choice sausage & mash with our stock pot onion gravy (*DF)

Our Artisan Baguettes

All £12

Sirloin , caramelised onions, peppercorn aioli.

South Coast haddock with house tartar sauce (DF)

Chicken club sandwich (DF)

Hummus, med veg, spinach, mature cheddar (V,*VG)

Kings Head ham ploughman's, cheddar cheese, piccalilli, salad (*DF)

Please speak to a member of staff if you have any allergies.

VG=Vegan. V=Vegetarian. GF=Gluten Free.

DF=Dairy Free. *VG=Vegan Option. *V=Vegetarian Option.

*GF=Gluten Free Option. *DF=Dairy Free Option.

We get our produce delivered from our garden. Fish is bought directly from the boat in Brighton and our meat comes from the South East of England.

