



Geography

MENU

Food served until 9pm (7pm on Sundays)

Cheese Platter for two £14

Four local cheeses accompanied by bread from The Sussex Kitchen, crackers and chutneys:

Sussex Charmer - from the Sussex/Surrey border this award-winning cheese combines the creaminess of a mature farmhouse cheddar with the zing of an Italian Style Hard Cheese

Stonegate Goats Cheese - from this Sussex village, this is a handmade, small batch semi-soft, pasteurised cheese with a clean fresh taste & light texture

Lord London - award winning cheese from the renowned Sussex producer, Alsop & Walker, this is a bell shaped semi soft cheese with a clean citrus taste & an edible rind

Kentish Blue* - from Kingcott Dairy in Staplehurst, this is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long-lasting pleasant aftertaste.

Charcuterie Platter for two £16

A mix of locally made and European charcuterie is showcased on our boards, accompanied by bread from The Sussex Kitchen & pickles:

Sobrasada - from Kent producer, North Charcuterie, this is a soft spreadable salami with Spanish smoked paprika from a small independent producer.

Kent Coppa - also from North Charcuterie, this is whole muscle charcuterie cut from the collar. A unique sweet pork flavour is enhanced by a subtle cure using black pepper, juniper and a hint of garlic.

Salchichon - this is North Charcuterie's version of the classic Spanish pork and black pepper salami. Made with Gloucester Old Spot and Tellicherry pepper.

Prosciutto - an Italian classic. Dry cured and then hung for up to 18 months.

Mixed Platter for two £15

Choose your favourite two meats and two cheeses

All our cheeses are suitable for vegetarians

*unpasteurised

Gluten free bread and crackers are available as an alternative.

Please advise us of any allergies or dietary requirements.

IF YOU'RE SEATED OUTSIDE AND GET A LITTLE CHILLY, ASK ONE OF THE TEAM FOR A BLANKET.

Small Plates - all £6.50

Box-baked Camembert

Infused with Garlic and Rosemary, we serve this with toasted sourdough.

Smoked Trout Pâté

Homemade by us and, this rustic fresh pâté is perfect for Summer. Served with sourdough toast and ideal for one.

Chicken Liver Pâté

Homemade by us and made with garlic and brandy, it's a tiny bit indulgent. Served with sourdough toast and cornichons. Ideal for one.

Gourmet Toasties

Cheddar, Gruyere & Mozzarella with Balsamic Onions on sourdough with a salad garnish.

OR

Gruyere Cheese & Ham on sourdough with a salad garnish.

BAR SNACKS

Crisps £1

Sea Salt; Cheddar & Onion;

Cider Vinegar & Sea Salt;

Smoked Chipotle Chilli; Roast Beef & Spitfire Ale

Nuts £1 - £1.50

Peanuts; Cashew Nuts; Smoked Almonds; Pistachios

Mixed Olives £2.50

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