



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:

Smoked Winterdale Shaw - made near Sevenoaks, this is a traditional, unpasteurised cloth bound, cellar matured hard cheese, oak smoked for flavour

Sister Sarah - from the High Weald Dairy, this is a semi-soft goats cheese, matured for just 8-12 weeks. Light and delicious with a mild flavour

Alsop & Walker Sussex Blue - A semi-hard creamy tasting mild blue cheese with a natural edible rind, matured for 12 weeks

Bowyers Brie - from Cheesemakers of Canterbury, this is a Brie-style cow's milk cheese matured for 2-6 weeks. Rich, runny and voluptuous

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.

Coppa - 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 Mackerel Pâté

It's back! Homemade by us and a favourite of yours last year, this rustic pâté has a hint of lime and is perfect for autumn. Served with sourdough toast and ideal for one.

Chicken Liver Pâté

Homemade by us 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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