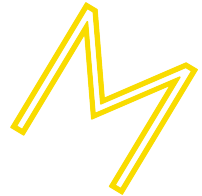
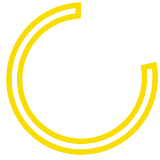


THE AUTUMN SET

2 courses 14 | 3 courses 17.5
Thursday & Friday 12pm - 3pm



STARTERS

EGG BENNY

Bacon, bubble 'n' squeak cake,
lemon thyme & brown butter hollandaise

CRISPY FRIED AUBERGINE

Minted zaalouk, leek hay (ve)

SALT & PEPPER SQUID

Miso mayo, crispy kale (n)



MAINS

WILD MUSHROOM RISOTTO

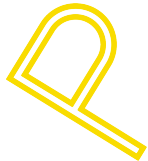
Smoked wild mushrooms, taleggio, mushroom crisps (v)(gf)

SUSSEX CHEESEBURGER + 2

6oz Beachy Head beef patty, Sussex charmer, black garlic mayo,
red onion jam, Coburn & Baker challah brioche, triple cooked chips

FISH FINGERS & CHIPS

Southern Head jumbo cod fish fingers, triple cooked chips, curried tartare



DESSERTS

AFFOGATO

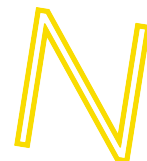
Nelson Coffee Roasters double espresso, vanilla ice cream, chocolate tuile

RHUBARB & CUSTARD DOUGHNUT

Rhubarb gel, vanilla bean custard

VANILLA POACHED PEAR

Ginger crumb, maple nut granola, apple syrup, popcorn ice cream (n)



A voluntary 10% service charge is added to your bill (all tips go to staff). Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

v - vegetarian, ve - vegan, gf - gluten free, n - contains nuts