

Our Lunch Menu

Monday— Saturday
1.2pm—3pm

Sandwiches

All served with salad garnish & homemade slaw.

With an option of farmhouse white or granary bread. Gluten free available.

Roast Beef

Rocket & horseradish. **9**

Fish Goujon

Crispy fish goujons, tartare, crisp gem. **9.5**

Houmous & Roasted Vegetables VE

Our homemade houmous, slightly toasted bread. **9**

Why not swap..

Swap your salad for small portion of skinny fries	2.5
Swap your farmhouse bread with Ardingly sourdough bread	1.5

Tuna Melt

Toasted sourdough, spring onions topped with melted cheddar cheese. **9.95**

Smashed Avocado VE

Fresh avocado blended with chilli, lime & coriander. Topped with sun dried tomatoes. Served on Ardingly Donker bread. **9.5**

Croque Monsieur

Classic toasted ham & gruyere cheese with bechamel sauce. **9.95**
- add fried egg / Extra 1

Light Courses & Platters

Talbot Ploughman's GFA

Honey roasted gammon, Sussex cheddar, served with artisan breads. Pickles, chutney & salad. **16.95**

- Vegetarian option available

Roasted Gammon GF

Honey roasted gammon, fresh grilled pineapple, fried egg, peas & rustic chunky fries. **16.95**

Cheese Board GFAV

Artisan biscuits & breads, chutney, grapes & local Sussex cheese. **11**

Salad Bowls

Add: Halloumi V 3 / Grilled Chicken Breast 5.95 / Smokey Bacon 2 / Anchovies 3
Avocado 3

Caesar Salad GFA

Cos lettuce, Caesar dressing, bacon, anchovies, parmesan & garlic croutons. **10.5**

Greek Salad V

Marinated feta, tomatoes, Black olives, cucumber & mint. **14.5**

Butternut Squash V

Rocket, kale, toasted walnuts, dried cranberries & feta. **14.5**

Our A La Carte Menu is also available

Or see reverse side for tempting snacks

All our produce is cooked fresh in the kitchen using local suppliers. Please let a member of the team know if you have any allergens or dietary requirements, Our chefs cook each meal to order allowing us to cater for most allergens.

V - Vegetarian / VE - Vegan / GF - Gluten free / GFA - Gluten free available

Our Tempting Snacks

Monday—Thursday
12pm—3pm // 4:30pm—8:30pm
Friday
12pm—3pm // 4:30pm—9pm
Saturday
12pm—9pm

Bar Menu

Loaded Nachos V

A true classic, tortilla chips, melted cheese, jalapenos topped with smashed avocado, salsa & sour cream. **9.5**

Loaded Vegan Fries VE/GF

Double loaded fries, topped with pan-fried mushrooms, crispy onions, vegan cheese & garlic aioli. **10**

Loaded Classic Fries GF

Double loaded fries, topped with braised pulled pork, cheese, crispy onions & Smokey BBQ sauce. **10**

Buffalo Chicken Wings GF

Perfect with a pint, tender chicken wings with a choice of sauce.

Served with rocket salad & celery. **9.5**

Buffalo Sauce / Spicy Korean BBQ / House HOT sauce.

Cheese Board GFAV

Artisan biscuits & breads, chutney, grapes & Local Sussex cheese. **11**

Baked Camembert To Share V/GFA

Topped with honey, toasted pine nuts & rosemary. Charred artisan breads.. **14.95**

Houmous & Flatbread VE

Olive oil, our homemade houmous & toasted flatbread. **6.95**

Marinated Olives GF/V

Served with feta **5.95**

Behind The Bar

Mr Filbert's Bar Snacks

3

Pipers Crisps

2

Cocktails - 10

Espresso Martini

Rich, indulgent & creamy.

Dark & Stormy

Rum, fresh lime & ginger.

Elderflower & Limoncello Spritz

Prosecco, elderflower & limoncello

Ask for our full range

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