

# Lunch & Dinner By Guest Chef Loic Williams

### Burgers

Sussex wagyu burger Seeded brioche bun with cheese, lettuce, tomato, burger sauce and red onion jam	£10.90
Extra patty	£4.10
Extra cheese	£1.00
Add maple streaky bacon	£2.00
Add fries	£4.99
Lobster roll Brioche bun, mayo, chives, salad	£16.60
Add fries	£4.99
Chicken burger Seeded brioche bun, crispy fried chicken breast with coleslaw and sriranch ranch	£11.20
Add fries	£4.99
Veggie burger (V) Seeded brioche bun with cheese, lettuce, tomato, burger sauce and red onion jam	£10.90
Extra patty	£4.10
Extra cheese	£1.00
Add fries	£4.99



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#### Main Plates

Sussex steaks - 25 day dry aged Served with fries and peppercorn sauce

Fillet Ribeye	£35.00 £30.00
Roasted chicken breast Sweetcorn'd mash potato, tenderstem broccoli, pesto sauce	£16.45
Lobster & prawn pasta Cream sauce, prawn head oil, cherry tomatoes, shaved parmesan	£18.90
Caesar salad Gem and mix leaf, croutons, anchovies, Caesar dressing, grated local cheese	£12.99
Add grilled chicken	£2.50
Seasonal vegetarian risotto (V) Cherry tomato, tenderstem broccoli, pesto sauce, shaved parmesan	£14.99



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### Sides

Fries Crispy skin on fries & rosemary salt	£4.99
Cheesy fries Cheese sauce on fries & rosemary salt	£5.45
Truffle & cheese fries Grated local cheese, English truffle oil on fries & rosemary salt	£5.99
Animal fries Wagyu beef mince and cheese sauce on fries & rosemary salt	£8.99
Chicken strips Seasoned crispy fried Arlington chicken breast strips	£4.99
Sauces	£1.45
Ketchup	
Мауо	
Burger sauce	
Sriranch	