



## Nibbles

- Giant chilli corn £2.75 **V**
- Hickory smoked almonds £2.75 **V**
- Marinated olives £4.00 **V**
- Caramelised spiced mixed nuts £2.50 **V**
- Selection of bread rolls, South Downs butter £5.00 **V**

## Starters

- Roasted sweet potato & coconut soup, cashew nuts, coriander £9.00 **GFO**
- Chicken liver parfait, pear & ginger chutney, brioche £9.00 **GFO**
- Tempura king prawns, sweet chilli sauce, carrot, coriander & sesame seed salad, bitter orange dressing £9.00 **GFO**
- Twice baked blue cheese soufflé, cheddar & spring onion sauce £9.00 **V**
- Warm salad of roasted butternut squash, beetroot, goats cheese & pinenuts, truffle honey dressing £9.50 **V**
- Home smoked Scottish salmon, celeriac remoulade, rye bread £13.50 **GFO**

## Puddings

- Sticky toffee pudding, salted toffee sauce, clotted cream £9.00
- Knickerbocker glory, homemade soft serve vanilla ice cream, blackberry sorbet, custard, apples, blackberries £9.50 **V GFO**
- Warm chocolate brownie, vanilla ice cream & salted toffee sauce £9.00
- Spiced crème brûlée, Garibaldi biscuits £9.50 **V GFO**
- Crêpes Suzette, Grand Marnier sauce, vanilla ice cream £10.50
- The Millstream Sussex & Hampshire cheese board £12.00 **V GFO**

## Winter Menu

Two courses £19.50; Three courses £24.50

### Starters

- Roasted sweet potato & coconut soup, cashew nuts **VEGAN, GFO**
- Laab Moo Tod (Thai pork meatballs) sweet chilli sauce, cucumber, radish, coriander, lime **GFO**
- Twice baked blue cheese soufflé, cheddar & spring onion sauce **V**

### Main course

- Home smoked salmon fish cake, poached egg, warm tartare sauce
- Indonesian beef rendang, basmati rice, coconut, paratha bread
- Buddha bowl, smoked garlic hummus, couscous, roasted butternut squash, beetroot, avocado, olives **VEGAN, GFO**
- Add a chicken breast £4.00

### Puddings

- Apple & winter fruit crumble, vanilla custard **GFO**
- Homemade soft serve vanilla ice cream, blackberry sorbet **V GF**
- Coconut parfait, pistachio nuts, mango sorbet **VEGAN GFO**

**This menu is available for tables up to six guests**

## Main courses

- Fresh haddock in tempura batter, Koffman chunky chips, pea & mint purée, curry sauce, tartare sauce £18.50 **GFO**
- Veal schnitzel, black pudding, bubble & squeak, fried egg, capers, stem broccoli, pancetta crisps £18.50 **GFO**
- Moroccan lamb tagine, couscous with apricots, coriander & almonds, grilled flatbread £18.75
- Scottish salmon, king prawns & leek pie, topped with cheddar cheese mashed potatoes £17.50
- Marwick's toasted club sandwich, chicken, dry cured smoked bacon, avocado, tomato, lemon mayonnaise, fries, house salad £16.50 **GFO**
- Mushroom tortelloni, parmesan & truffle sauce, spinach, walnuts £15.50 **V**
- Buddha bowl, smoked garlic hummus, couscous, roasted butternut squash, beetroot, avocado, olives £15.00 **VEGAN GFO**
- Add a chicken breast £4.00
- Slow cooked featherblade of beef, horseradish mashed potato, braised red cabbage, Sussex ale gravy £19.50 **GFO**

## Sides

£5.00 each

- Koffman fries with smoked garlic mayonnaise; Selection of seasonal vegetables; New potatoes with herb butter **GF**

## Coffee & Tea

- Cafetière, espresso, cappuccino, café latte,
- English breakfast tea, Earl Grey, peppermint, fruit, green,
- all accompanied with chocolate and homemade jellies £4.50

### Food allergies and Intolerances

Please speak with the Restaurant Manager before you order your food and drink if you would like to discuss our ingredients

**V - Vegetarian**  
**GF - Gluten free**  
**GFO - Gluten free option**

### Payment

We accept all payment types except for American Express  
 We do not accept Gourmet Society Club cards  
 All prices include VAT

A discretionary 12.5% gratuity is added to your bill which will be distributed fairly amongst the staff