

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

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 VGF Coconut parfait, pistachio nuts, mango sorbet VEGAN GFO

This menu is available for tables up to six guests

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

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

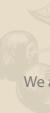
Sides

£5.00 each

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

Spiced crème brûlée, Garibaldi biscuits £9.50 V GFO Crêpés Suzette, Grand Marnier sauce, vanilla ice cream £10.50 The Millstream Sussex & Hampshire cheese board £12.00 V GFO

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



We accept all payment types except for **American Express** All prices include VAT

We do not accept Gourmet Society Club cards A discretionary 12.5% gratuity is added to your bill which will be distributed fairly amongst the staff

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

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

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

Payment