



Nibbles

- Giant chilli corn £2.75 **V**
- Hickory smoked almonds £2.75 **V**
- Marinated olives £4.50 **V**
- Caramelised spiced mixed nuts £3.00 **V**
- Selection of bread rolls, South Downs butter £5.00 **V**

Starters

- Sweet potato & coconut soup, cashew nuts, coriander £10.00 **VEGAN GFO**
- Duck liver parfait, pear & ginger chutney, granola, toasted brioche £10.00 **GFO**
- Tempura king prawns, sweet chilli sauce, carrot & sesame seed salad £12.50
- Twice baked blue cheese soufflé, cheddar & spring onion sauce £10.00 **V**
- Sussex mushrooms & spinach in a garlic & mustard cream sauce, sourdough toast £10.00 **GFO V**
- Home smoked Scottish salmon, celeriac remoulade, rye bread £14.50 **GFO**

Puddings

- French pistachio Breton cake, crème fraîche sorbet, cherry sauce £9.50
- Coconut parfait, pistachio nuts, mango sorbet £9.50 **VEGAN, GFO**
- Knickerbocker glory, Jersey soft serve vanilla ice cream, blackberry sorbet, crumble, custard, whipped cream £10.50 **V GFO**
- Warm chocolate & pecan nut brownie, vanilla ice cream & salted toffee sauce £9.00 **VEGAN, GFO**
- Roasted plum trifle, ginger sponge, honeycomb £9.50 **V**
- Marwick's cheese board, oat cakes, crackers, quince jelly, grapes £12.50 **V GFO**

Autumn Menu

Two courses £21.50; Three courses £26.50

Starters

- Sweet potato & coconut soup, cashew nuts, coriander **VEGAN, GFO**
- Thai sticky chicken wings, chilli, coriander, sesame seeds **GF**
- Twice baked blue cheese soufflé, cheddar & spring onion sauce **V**

Main course

- Thai red pork & vegetable curry, Jasmine rice, shrimp crackers **GFO**
- Traditional fish pie with king prawns & leeks, topped with cheese mashed potato
- Buddha bowl, smoked garlic hummus, couscous, roasted squash & beetroot, avocado, olives, flat bread **VEGAN, GFO**
- Add a chicken breast £4.00, Smoked salmon £5.00, Falafels £3.00

Puddings

- Soft serve Jersey vanilla ice cream, blackberry sorbet, crumble **V**
- Chocolate & pecan nut brownie, vanilla ice cream **VEGAN GFO**
- Crème caramel, raisin & coconut biscotti **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 £19.85 **GFO**
- Trenchmore Sussex Wagyu beef burger, Sussex smoked cheese, ranch sauce served in a brioche bun with fries, pickled onion rings £18.85 **GFO**
- English rump of lamb (cooked pink) smoked garlic mashed potatoes, fine beans, lamb & rosemary sauce £24.85 **GF**
- Portuguese style baked hake fillet with butter beans, chorizo & tomato, served with toasted garlic sourdough croutons £20.50 **GFO**
- Marwick's toasted club sandwich, chicken breast, smoked bacon, avocado, tomato, tarragon mayonnaise, fries, house salad £18.50 **GFO**
- Pumpkin & sage tortellini, roasted squash, pinenuts, spinach £17.50 **V**
- Buddha bowl, smoked garlic hummus, couscous, roasted butternut squash & beetroot, avocado, olives, flat bread £15.00 **VEGAN GFO**
- Add a chicken breast £4.00, Smoked salmon £5.00, Falafels £3.00
- Grassfed English beef ribeye steak, Koffman chunky chips, seasonal vegetables, black peppercorn sauce, watercress £28.50 **GFO**

Sides

£5.50 each

- Bubble & squeak topped with cheddar cheese; Koffman fries with smoked garlic mayonnaise; Selection of seasonal vegetables

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