



Nibbles

- Giant chilli corn £2.75 **V**
- Hickory smoked almonds £2.75 **V**
- Mini chilli crackers £2.45
- Marinated olives £4.50 **V**
- Caramelised spiced mixed nuts £3.00 **V**
- Selection of bread rolls, South Downs butter £5.00 **V**

Starters

- Roasted tomato soup, artichoke pesto, croutons £10.00 **VEGAN GFO**
- Chicken liver parfait, pear & ginger chutney, granola, brioche £10.00 **GFO**
- Tempura king prawns, sweet chilli sauce, carrot & sesame seeds £12.50 **GFO**
- Twice baked blue cheese soufflé, cheddar & spring onion sauce £10.00 **V**
- Sussex mushroom & spinach in a garlic & mustard cream sauce, sourdough toast, £9.50 **GFO**
- Home smoked Scottish salmon, celeriac remoulade, rye bread £14.50 **GFO**

Puddings

- Crepe Suzettes, Grand Marnier sauce, vanilla ice cream £10.50
- Coconut parfait, pistachio nuts, mango sorbet £9.50 **VEGAN, GFO**
- Tiramisu style Knickerbocker glory, Jersey soft serve vanilla ice cream, Tia Maria soaked sponge fingers, whipped cream, chocolate shavings £10.50 **V GFO**
- Warm single origin chocolate brownie, vanilla ice cream & salted toffee sauce £10.00
- Marwick's cheese board, oak cakes, crackers, quince jelly, grapes £12.50 **V**
- Lemon crème brûlée, fennel & pine nut biscotti £9.00 **V GFO**

Winter Menu

Two courses £24.50; Three courses £29.50

Starters

- Roasted tomato soup, artichoke pesto, croutons **VEGAN GFO**
- Chicken liver parfait, pear & ginger chutney, brioche **GF**
- Twice baked blue cheese soufflé, cheddar & spring onion sauce **V**

Main course

- Roasted pork fillet, brown butter & sage mash, green beans, black peppercorn sauce **GFO**
- Thai red fish curry with king prawns & vegetable, jasmine rice, coriander, coconut **GFO**
- Swiss style macaroni cheese, Sussex mushrooms, roasted red onions, tarragon **V**

Puddings

- Soft serve vanilla ice cream, toffee sauce, hazelnut biscotti **VGFO**
- Warm gingerbread, calvados apples, creme fraiche
- Coconut parfait, pistachio nuts, mango sorbet £9.50 **VEGAN, GFO**

This menu is available for tables up to six guests

Main courses

- Tempura monkfish, Koffman fries, pea & mint purée, tartare sauce, watercress salad £21.75 **GFO**
- Calves liver (cooked pink) mashed potatoes, brasied red cabbage, bourguignon sauce, onion rings, £24.50 **GFO**
- Slow cooked lamb tagine, Israeli cous cous with coriander, apricots, almonds, served with toasted flat bread £21.50 **GF**
- Grilled fish of the day, seasonal vegetables, minted new potatoes, lemon & caper butter or lemon & dill cream sauce £24.50 **GF**
- Marwick's style toasted club sandwich, chicken breast, smoked bacon, avocado, tomato, tarragon mayonnaise, fries, house salad £18.50 **GFO**
- Mushroom and cheese tortellini, parmesan cheese, Sussex mushrooms, spinach, hazelnuts £17.50 **V**
- Buddha bowl, smoked garlic hummus, couscous, roasted squash & beetroot, avocado, olives, flat bread £15.00 **VEGAN GFO**
- Add a chicken breast £4.00, Smoked salmon £5.00, goats cheese £3.50
- English rib eye steak, stuffed portobello mushrooms, grilled plum tomatoes, Koffman fries, black peppercorn sauce, watercress salad £28.50 **GFO**

Sides

£5.50 each

- Bubble & squeak topped with cheddar cheese; Koffman fries with smoked garlic mayonnaise; roasted carrots with fennel seeds

Coffee & Tea

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