



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 £8.95 **VEGAN GFO**
- Ham hock terrine, piccalilli, cheese & bacon scones £9.75 **GFO**
- Home smoked Scottish salmon, celeriac remoulade, rye bread £14.50 **GFO**
- Crevettes & avocado cocktail, gem lettuce, Marie Rose sauce £12.50 **GFO**
- Twice baked blue cheese soufflé, cheddar & spring onion sauce £10.00 **V**
- Nutbourne tomato salad, buffalo mozzarella, wild garlic pesto £9.75

Puddings

- Lemon crème brûlée, fennel & pine nut biscotti £9.25 **V GFO**
- Coconut parfait, mango sorbet, lychees **VEGAN** £9.00
- Banana split, Jersey soft serve chocolate ice cream, vanilla ice cream, caramelised banana, whipped cream, chocolate sauce, toasted almonds, topped with Maraschino cherry £8.75 **V GFO**
- Knickerbocker glory, vanilla ice cream, cherry sorbet, pineapple, raspberry sauce, whipped cream, Italian meringue £10.00 **V GFO**
- Warm single origin chocolate brownie, vanilla ice cream & salted toffee sauce £9.25 **V**
- Marwick's cheese board, oat cakes, crackers, quince jelly, grapes £12.50 **V GFO**

Italian Spring Menu

Two courses £24.50; Three courses £29.50

Starters

- Roasted tomato soup, artichoke pesto, croutons **VEGAN GFO**
- Wild garlic arancini, buffalo mozzarella, tomato fondue, basil
- Sundried tomato, olive & rosemary focaccia topped with Prosciutto ham, rocket, Parmigiano reggiano, olive oil **V**

Main course

- King prawn linguine, olive oil, capers, tomatoes, lemon
- Slow cooked pork, fennel sausage & gnocchi ragu, roasted peppers, Parmigiano Reggiano **GF**
- Nutbourne tomato salad, buffalo mozzarella, olives, rocket, wild garlic pesto, focaccia bread **V GFO**

Puddings

- Affogato (Vanilla ice cream with an espresso) hazelnut biscotti **V**
- Vanilla panacotta, local strawberries, basil
- Gorgonzola cheese, aubergine chutney, crackers **V**

This menu is available for tables up to six guests

Main courses

- Tempura cod & chips, Koffman skinny fries, pea & mint purée, tartare sauce, watercress salad £19.50 **GFO**
- Thai green chicken & vegetable curry, jasmine rice, shrimp crackers £18.50 **GF**
- Trenchmore Farm Wagyu beef burger, smoked Applewood cheese, thick cut bacon, sweet potato fries, house salad, coleslaw £18.75 **GFO**
- Grilled fish of the day, seasonal vegetables, minted new potatoes, lemon & caper butter or lemon & dill cream sauce £22.50 **GF**
- Marwick's style toasted club sandwich, smoked salmon, crevettes, avocado, tomato, lemon mayonnaise, Koffman skinny fries, house salad £18.50 **GFO**
- Moroccan bean tagine, giant couscous salad, grilled Sussex halloumi, toasted flat bread £17.50 **V**
- Buddha bowl, roasted red pepper hummus, couscous salad, Nutbourne tomatoes, avocado, olives, flat bread £15.50 **VEGAN GFO**
- Add a chicken breast £4.50, smoked salmon £5.00, goat's cheese £4.50
- English ribeye steak, stuffed Portobello mushroom, grilled plum tomatoes, Koffman fries, black peppercorn sauce, watercress salad £27.50 **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