

While you wait

Feta and chilli olives £4.50 Mini charcuterie and pickles £6.95
Bread and oils £4.50 (ve) Hummus and crudités £5.00 (ve)
[Platter of all of the above £8.50 per person](#)

Starters

Soup of the moment with warm bread £7.50 (ve)
Moules with sourdough £9.50
Gambas pil pil with sourdough croutes £9.50
Sticky Thai chilli crispy beef with mixed leaves £9.50
Goats cheese and caramelised onion bruschetta £9.00 (v)
Honey and garlic baked camembert for 2 with bread selection £14.00 (v)
Moroccan spiced pineapple cut squid topped with roquet £9.00
Stuffed pepper with cous cous, pomegranate and spring onion £9.50 (ve)

Mains

Sussex smoked haddock fish pie £19.00
with creamy herbed mash and boiled egg served with seasonal vegetables
Famous Farm pie of the day £18.50
served with a choice of potatoes, seasonal vegetables and rich jus
Roasted butternut and sage risotto £18.50 (ve)
topped with scallions and vegan Parmesan // add chicken supreme £4.50
Masala spiced lamb rump £22.50
with coriander & cumin dauphinoise potatoes and turmeric & mango roasted vegetables
Moules with rosemary fries and salad £20.50
Rump or sirloin steak £23.50 / £28.00
with a choice of potatoes dressed leaves and garlic mushrooms
The Farm catch of the day £22.00
The Total Farm beef burger £18.50
in a brioche bun: 6oz patty, bacon, jam and gem lettuce; served with fries and slaw
Creamy wild mushroom and bell pepper stroganoff £18.50 (ve)
served with bulgur wheat // add fillet of beef £6.00
Roasted butternut, pumpkin and warm beetroot salad £16.00 (ve)
with wild garlic and thyme quinoa // add chicken supreme £4.50
Beer battered fish and chips with crushed peas and tartare sauce £19.00 (ve**)
Beetroot and chickpea burger £19.00 (ve)
in a vegan bun smothered with citrus mayo with coleslaw and fries

Little Farmer’s Menu

Beef or vegan burger with coleslaw and fries £7.50
Mini fish and chips with peas £8.00
Chicken and broccoli in honey and garlic with salad £8.50
Hummus and crudités £6.50 (ve)
Mac and cheese with garlic bread £8.00 (v)

Sides

Winter veg medley in garlic butter topped with chestnuts £4.50 (ve)
Creamed colcannon potatoes / champ mash / mustard mash £4.50 (ve)
Creamy mac and cheese with herbed crumb and bacon £5.50
Garden salad £4.00 (ve)
Rosemary salted fries £4.50 (ve)
Tomato and onion balsamic salad £4.50 (ve)
Beer battered onion rings £4.00
Chunky cheesy chips £5.50

Ciabatta/Wrap

[Served until 5:30](#)
[All accompanied by house salad](#)
Deli meats and monterey jack cheese with garlic mayo £11.00
Brie and cranberry £10.50 (v)
Hummus and roasted peppers with pesto £10.00 (ve)
Bacon lettuce and tomato £11.00
Minute steak and horseradish with roquet £12.50
[Add fries or soup for £3.50](#)

Light Meals

[1-3pm Monday to Thursday](#)
Liver and bacon with colcannon mash and roasted carrots £12.50
Fish and chips, crushed peas and tartare £13.00
4oz rump with fries and roquet salad £14.00
Mushroom stroganoff £12.00 // add beef £3.50
Butternut, sage and scallion risotto £13.00 (ve)
Roasted butternut, pumpkin and hot beet salad with quinoa £13.50 (ve)

Desserts

Winter fruit berry crumble served with crème anglaise £8.00
Mocha brownie and vegan ice cream £7.50 (ve)
Three cheese platter £8.50
Sticky toffee pudding with toffee sauce and banoffee ice cream £8.50
Chocolate fondue with fresh fruit marshmallows and brownie bites £9.50 per person
Lemon tart and champagne sorbet £8.00 (ve)
Selection of ice creams available

(v) vegetarian (ve) vegan (ve**) vegan option available

Important allergen information: Some or all of our dishes may contain traces of nuts, gluten, dairy etc.
If you have an allergy please speak to a member of staff when ordering; your safety is important to us.