

ALL DAY

SMALL (FOR STARTERS, SHARING OR A SNACK WITH YOUR DRINK)

TOASTED ALMONDS & OLIVES [PLANT BASED] 4.9

HONEY GLAZED CARROTS [v] 6.9
with greek yoghurt, dates, mint, toasted walnut & crisp shallots

WINTER SALAD [v] 9.7
fresh fig, burrata & caramelised brussels salad w a light vinaigrette

CHICKEN AND DUCK LIVER MOUSSE 8.4
with crumpet, pickled kumquat & blackberry

FRITO MISTO 8.7
crisp-fried local mixed fish & vegetables

ORGANIC MEATBALLS 8.9

local sussex dry-aged beef & pork, slow roasted tomato stew, fior di latte

CRAB & POTATO ROSTI 10.4
fresh crab, mayo, laser potato cake, pickled kumquats & golden caviar

AVOCADO & PEAR [PLANT BASED] 7.9
with ponzu tahini vinaigrette, miso & toasted chestnuts

REDROASTER CAESAR [PLANT BASED] 7.2 / 12.4
light salad, caesar dressed w shitake bacon, gochuchang, toasted crumbs, walnut parm & white kimchi on the side

FOR THE TABLE

BREAD & OIL [PLANT BASED]
herb focaccia with kalamata olive oil
4.5 / 7.0

GARLIC & DILL TOTS [v]
tater tots toasted in garlic butter & fresh
dill, served with whipped cream &
curry ketchup 8.9

FRESH GUACAMOLE & CRUDITES
[PLANT BASED]
fresh avo dip, tahini dip, winter vegetable
crudités, cassava crackers 11.9

PASTA / SALADS

PAPPARDELLE RAGU | slow braised organic beef shin, tomatoes, fennel, pappardelle 13.9

CHILLI CRAB LINGUINE | fresh white & brown crab, chilli, white wine, lemon 14.4

WATERCRESS LINGUINE [PLANT BASED] | watercress cream, miso almond parm, rigatoni 11.9

FRESH FIGS & BURRATA [v] | fresh figs & burrata served on 'flour pot' focaccia with fresh salad & vinaigrette 12.4

WARM CHICKEN SALAD | leaves w roasted chicken, pickled pear, toasted walnut, caperberries & tahini ponzu dressing 13.7

LARGE PLATES

KIMCHI MUSHROOM PIE [PLANT BASED] | house made chestnut & portobello mushroom pie, miso onion jus, colcannon & roasted carrots 17.9

STEAK FRITES | pan roasted local organic minute steak w skin-on frites, peppercorn sauce 21.4

PAN ROASTED HAKE | fresh roasted hake served w a layered potato rosti & peas a la francais 19.9

BEEF RAGU PIE | pure winter comfort, Italian style ragu pie w slow braised organic beef from Goodwood Farm topped w parmesan mash & a crisp salad served alongside 18.4

ORGANIC CHEESEBURGER | 1/3lb fresh sussex organic beef, crispy smoked bacon, cheese melt, onion, house sauce served in a truffle parmesan bun w skin-on fries or colcannon 17.4

RARE-BREED SUSSEX SIRLOIN | local organic pasture-raised sirloin off the bone w skin-on frites, watercress & peppercorn sauce 25.9

FRESH FISH & CHIPS | fresh hake, lightly fried w malt vinegar batter & served w skin-on frites, homemade dill tartare sauce & curry ketchup, maldon & fresh lemon 17.9

PARMESAN CHICKEN SCHNITZEL | white-meat chicken, breaded & fried, served w cabbage & onion slaw dressed in a light miso mustard vinaigrette, skin-on frites w aioli, fresh lemon & tonkotsu sauce 16.9

SIDES

skin-on fries w housemade aioli 4.2
green salad 3.9

peas a la francais (lardons) 3.7
parmesan mash 4.2

PLEASE ASK FOR OUR DESSERT MENU

PLEASE NOTE - NOT ALL INGREDIENTS ARE LISTED.

YOU SHOULD ALWAYS ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WE ARE UNABLE TO GUARANTEE ANY FOOD OR DRINK IS TOTALLY ALLERGEN-FREE. IF YOU HAVE A SERIOUS ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST INSTANCE, BEFORE ORDERING.

WE ADD A DISCRETIONARY 12.5% SERVICE CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.

