

DINNER

SMALL

HONEY GLAZED CARROTS [v] 6.9

with greek yoghurt, dates, mint, toasted walnut & crisp shallots

ORGANIC MEATBALLS 8.9

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

BURRATA (v) 9.7

tomato, olive oil

FRITO MISTO 8.7

quick-fried mixed fish & seasonal vegetables in a light batter w housemade aioli

CHICKEN AND DUCK LIVER MOUSSE 8.4

with crumpet, pickled kumquat & blackberry relish

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 hazelnuts

REDROASTER CAESAR (PLANT BASED) 7.2 / 12.4

light salad, caesar dressed w shitake bacon, gochujang, 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 creme fraiche & curry ketchup 8.9

FRESH GUACAMOLE & CRUDITES

(PLANT BASED)

fresh avo dip, tahini dip, summer vegetable crudites, cassava crackers
11.9

PASTA

TRUFFLE MUSHROOM [v] | mushroom cream, breadcrumbs, burrata, linguine

13.9

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

14.4

WILD GARLIC RIGATONI (PLANT BASED) | local foraged wild garlic. cavolo nero pesto, rigatoni

11.9

MAINS

PARMESAN CHICKEN SCHNITZEL | white-meat chicken, breaded & crisp fried w fresh cabbage & onion slaw dressed in a light miso mustard vinaigrette, fresh lemon & tonkotsu sauce ADD SKIN-ON FRITES W AIOLI 3.9 13.4

FRESH FIGS & BURRATA [v] | served on focaccia with a little hot honey, fresh salad w vinaigrette 12.4

WARM CHICKEN SALAD | leaves w roasted chicken, pickled pear, toasted walnut, caperberries & wild garlic pesto dressing 13.7

GOODWOOD ORGANIC FARM CUTS PASTURE RAISED, DRY AGED, LOCAL FARM

STEAK FRITES | pan roasted local organic minute steak (bavette) w skin-on frites, bearnaise sauce 17.9

RARE-BREED SUSSEX SIRLOIN | local pasture raised sirloin off the bone w skin-on frites, choice of chicken sauce or bearnaise 24.9

SLOW ROASTED LAMB SHOULDER | slow braised organic lamb, pickled currants, fig leaf vinegar, herb greek yoghurt served w 1k potato gratin ADD SAUTÉED GREENS 3.5 21.7

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

KIMCHI MUSHROOM PIE (PLANT BASED) | house made chestnut & portobello mushroom pie, miso onion jus, colcannon & roasted leeks 16.9

HALF CHICKEN | half chicken, roasted & served w cream gravy, choice of either colcannon or skin-on fries 17.9

PAN ROASTED HAKE | fresh roasted hake served w potato rosti, roasted leeks & sriracha cream 19.4

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 16.9

SIDES

skin-on fries w housemade aioli 4.2
colcannon mash 3.9

waffle churros fries (pb) 7.4
seasonal greens 3.9



YOU SHOULD ALWAYS ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHEN, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS & THEREFORE CANNOT ACCEPT ANY LIABILITY IN THIS RESPECT. IF YOU HAVE A LIFE THREATENING ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST INSTANCE. NOT ALL INGREDIENTS ARE LISTED. WE ADD A DISCRETIONARY 10% SERVICE CHARGE,