



Grills all served with truffle fries, house salad, confit garlic aioli

Catch of the day (confirmed on arrival)

Grilled Cypriot halloumi, grilled courgette ...

10oz Rib-eye steak (indicate cooking preference)

Sauce: Peppercorn, Stilton, Béarnaise

8oz Fillet steak (indicate cooking preference)

Sauce: Peppercorn, Stilton, Béarnaise

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Sides: Hand cut chips

Seasonal vegetables

Truffle fries

House salad

Buttery mash

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Desserts

Traditional apple crumble ...

Raspberry and lemon posset ...

Sussex rhubarb and strawberry custard tart ...

Warm banana cake, salted caramel mousse ...

Black Horse Sussex cheeseboard

Selection of Mooka gelato and sorbet

add an espresso or a liqueur

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Children's Menu served with 1) french fries or mash, 2) vegetables, baked beans or garden peas

Sunday only: Roast Dinner

Giant fish fingers

Cumberland sausages

Grilled halloumi

Mooka gelato: Vanilla, chocolate or strawberry

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A discretionary 12.5% service charge will be added to your bill.

Please inform our staff of any allergies of special dietary requirements.

All of our food is cooked fresh to order and can quite often be changed to accommodate specific dietary needs.