



START WITH BREADS, PICKLES AND CHUTNEYS FOR £5  
AND ADD ANY OF THE FOLLOWING CHEESE & CHARCUTERIE FOR £4 EACH

**Sussex Camembert**

Creamy cow's milk cheese similar to Brie

**Charcoal Cheddar**

The famous jet black creamy cheddar

**Sinodun Hill Goats cheese**

A fantastic soft, lactic goats cheese

**Sussex Blue**

Semi soft creamy blue cheese

**Raclette**

British Raclette Style Cheese served in room temperature

**Saint Giles**

Semi soft cheese with orange rind

**Retired Dairy Beef**

Rich Bresaola made from 15 year old beef

**South Downs Chorizo**

Local, large format spicy salami

**Spicy N'duja**

Seriously spicy Calabrian style salami

**Achari salami**

Complex and subtle flavour of spices

**Wild Mushroom & Truffle salami**

Salami made with free range Sussex pork

**Yorkshire Parma Ham**

Cured Ham

**PLATES**

**Halloumi Fries V 7**

crusted halloumi with sweet chilli sauce

**Tempura Cauliflower V 8**

with pineapple chutney and mint yogurt

**Vegan Sharing platter Ve 14**

hummus, baba ganoush, artichokes, roast med veg, pickles, tomato chutney, toasted pieta and warm sourdough bread

**Mushroom & Chorizo Arancini 8**

roast red pepper & sundried tomato sauce

**Mozarella Buratta V 8**

With pineapple chutney and mint yogurt

**SWEETS**

**Toffee & Honeycomb Cheesecake V 6**

Served with Vanilla Ice Cream

**Lemon Pie V 6**

Served with raspberry & strawberry cream