

Bistro *on the* Green

Mains

Butternut Squash Linguine with Tomato, Spinach & Pine Nuts

£10.50

Medium Rare Roasted Romney Marsh Lamb Rump
Minted New Potatoes, Wilted Spinach & Asparagus with Mint
Sauce

£14.50

Pan-Roasted Free-Range Chicken Breast in a Light White Wine &
Field Mushroom Cream with Sautéed Potatoes & Buttered Tender
stem

£11.50

12oz 28 Day Aged Sussex Sirloin, Hand cut chips
Rocket & Parmesan Salad

£17.50

Beer Battered North Sea cod & Hand Cut Chips,
Crushed Peas, Tartare & Lemon

£11.50

Beef rib with new potatoes,
white dill cabbage, red wine jus

£14.50

Confit Duck leg
with red cabbage & creamy jus

£14

FOOD ALLERGY WARNING

Our food may contain cereals containing gluten namely wheat, celery, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphites

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Bread and marinated olives
£4.50

Starters

Homemade Soup with Bloomer
£5.50

Grilled Asparagus & Soft Poached Hens Egg,
Grana Padano, Pea Shoots & Truffle Oil
£5.50

Chicken Liver Pâté with Brioche Toasts
£6

Indian spiced Tomato Bruschetta with Cumin Halloumi
Coriander & Mint Chutney
£6

Salt & Pepper Squid, Chilli Sweet & Sour, Coriander
£7.50

Butter Baked Camembert, Toasted Almonds,
& Baguette
£7.50

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