

soup – changes daily 4.00

haggis, neeps & creamy mash 5.50

beetroot, apple, horseradish & crème fraîche (v) 4.50

spiced cod fritters, harissa, tabbouleh 5.00

goan beef, peanut & lime salad 4.50

pescado frito, black rice, aioli 16.50

middle eastern lentils, spinach, tahini, tempura broccoli (v) 13.50

thai marinated chicken salad, peppers, cucumber & mango 14.00

scottish aberdeen angus sirloin steak, chips, tomato & red onion salad 19.95

spicy marinated chicken breast, sweet chilli, jasmine rice 15.00

kashmiri okra, tomato & tamarind, basmati pilaf (v) 13.50

pork belly, cauliflower puree, broccoli, baby potatoes, gremolata 15.50

bergen seafood chowder 16.00

*marinated olives 2.95 – chips or creamy mash 3.00 – stir fried greens 3.50 – mixed salad (whole grain mustard/basil/thai dressing) 3.50*

sussex pond pudding, custard 5.00

chocolate & hazelnut praline tart, rosemary & orange, crème fraîche 5.00

flourless chocolate cake, white chocolate mousse, passionfruit 5.50

passionfruit & vanilla cheesecake 5.00

vanilla ice cream, chocolate sauce, honeycomb 5.00

affogato – scoop of homemade ice cream, liqueur of your choice, shot of espresso 6.25

*please advise staff prior to ordering of any dietary restrictions or allergies*

*smaller portions of some dishes are available for children – please ask a member of staff.*

Gratuity not included – discretionary 10% added to tables of 8 or more.