



AUTUMN MENU

BREADS

Artisan bread roll and South Downs butter £2

Chargrilled ciabatta, Marmite butter, rapeseed & pomegranate oil, beetroot hummus £6

SOMETHING TO SHARE (CHOOSE 3 FOR £15 OR 5 FOR £20)

Halloumi fries, harissa mayo

Cajun whitebait, lemon thyme tartare

TMH olives, pickled onions, gherkins

Baby bangers, dijonnaise dip

Onion bhajis, lime pickle raita
fraiche

Moons Green pork twigs, szechwan crème

STARTERS

Seasonal soup of the day with artisan bread roll, South Downs butter £6

Seared scallops, roasted butternut squash puree, bay leaf butter, mustard cress £14

Ricotta & za'atar mushroom tart, kohlrabi remoulade £8

Smoked duck salad, white radish, radicchio, smoky orange, maple dressing £10

Chilli crab and crayfish ravioli, purple sage butter, sea slaw £12

Chicory, celeriac, pomegranate, walnut & mint salad with Dijon dressing £9