



AUTUMN MENU

STARTERS

<i>While you wait...</i> Marinated olives	£3.00	Chicken liver pâté toasted sourdough, piccalilli, Secretts' leaves	£7.25
Homemade soup of the day (v) with sourdough bread	£5.75	Sweet pepper and basil tart (v) topped with goat's cheese, with Secretts' leaves and balsamic glaze	£6.95
Crispy battered butterflied king prawns sweet chilli sauce	£7.95	Duck and pork belly rilette Secretts' mixed leaves, toasted brioche, apple and fig chutney	£7.50
Wild mushroom and Blackstick blue bruschetta (v) Secretts' rocket, balsamic glaze	£6.95		

SHARING BOARDS

perfect to share or as a main meal for one

Whole baked camembert (v) infused with garlic and rosemary, red onion marmalade, mixed leaf salad and grilled garlic ciabatta	£14.00	Butcher's board duck and pork rilette, chicken liver pâté, sausage roll, selection of cured meats, olives, pickles and toasted rustic bread	£16.95
Selection of 'The Granary's' bread (v) 'The Cold Press Oil Company's' rapeseed oil from Crondall, aged balsamic	£4.50		

MAINS

Homemade steak, mushroom and ale pie mash potato, seasonal vegetables and rich gravy	£14.95	Prime British beef burger smoked cheddar, pancetta, lettuce, caramelised onions, beef tomato, in a brioche bun with skin-on fries and our signature burger sauce	£13.95
Classic fish and chips Red Mist beer battered haddock, thick cut chips, minted mushy peas, tartare sauce	£12.95	Aubergine and ratatouille stack (v) topped with smoked cheddar, with wilted spinach, rosti potato and tomato sauce	£12.95
Super grains salad (v) mixed grains, rice, pulses, fresh herbs, Secretts' mixed leaves, mange tout, kohlrabi, avocado, toasted pine nuts, cider vinegar and lemon dressing	£13.00	Heritage tomato and black olive salad (v) crumbled feta, red onions, Secretts' mixed leaves, red wine vinegar dressing	£13.50
- topped with chicken	£15.50	Smoked haddock, salmon and crayfish fishcake topped with a soft poached egg, hollandaise sauce, green beans and chive sauce	£14.95
- topped with bavette steak	£16.00	Pan-fried chicken supreme wrapped in prosciutto with roasted new potatoes, wilted spinach and wild mushroom sauce	£13.95
- topped with hot smoked salmon	£16.00	Rare roast beef and Blackstick blue salad sun-dried tomatoes, croutons and Blackstick blue cheese dressing	£16.95
Butternut squash and sage risotto (v) toasted pumpkin seeds, Secretts' mixed leaves	£12.95		
8oz sirloin steak prime British sirloin steak, thick cut chips, roasted portabello mushroom, vine tomatoes, mixed leaf salad and your choice of peppercorn sauce or béarnaise sauce	£24.00		

A BIT ON THE SIDE

Thick cut chips (v)
Secretts' mixed salad (v)
Mash potato (v)
Garlic French beans (v)

all £3.25

Skin-on fries (v)
Buttery seasonal vegetables (v)
Garlic and Parmesan ciabatta (v)*

FRESH — LOCAL — SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL, PLEASE SPEAK WITH YOUR SERVER.
DUE TO THE NATURE OF HOW WE SOURCE & PREPARE OUR FRESH INGREDIENTS WE CAN NOT
GUARANTEE THAT ITEMS HAVE NOT COME INTO CONTACT WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE



HOMEMADE DESSERTS

All desserts £6.50

Vanilla and raspberry crème brûlée
poppy seed shortbread

Warm chocolate brownie
vanilla ice cream, chocolate sauce, crushed
amaretti biscuits

Pecan pie
salted caramel ice cream, toffee sauce

MEADOW FARM ICE CREAMS AND SORBETS

any 3 scoops with vanilla wafers and your choice of
cherry compote or chocolate sauce £4.75

Chocolate - Vanilla - Strawberry - Honeycomb -
Salted caramel - Elderflower sorbet -
Raspberry sorbet

Apple and blackberry crumble
homemade custard

White chocolate and honeycomb cheesecake
honeycomb ice cream

SELECTED ENGLISH CHEESES

£9.00

apple and fig chutney, grapes, celery, Peter's Yard
seeded biscuits (v)

Croxtan Manor brie - *A creamy, semi-soft little
number that develops in flavour as it matures*

Quickes smoked cheddar - *for the real connoisseur.
Quickes smoking process adds a new level of
flavour, giving an attractive deep red colour to this
cheese*

Blacksticks blue - *relatively gentle blue cheese
from Butler's Farmhouse in Preston*

Ragstone goat's cheese - *from Herefordshire, this is
a lactic goat's cheese with a bright, fresh acidity
balance by a light, smooth texture*

SANDWICH MENU

Served Monday to Saturday 12 - 3pm

Bacon, brie and cranberry sandwich
£7.95

Hot smoked salmon and cream cheese sandwich
cucumber and iceberg lettuce £7.25

Roasted Mediterranean vegetables sandwich (v)
grilled halloumi, crunchy lettuce £6.95

Sirloin steak sandwich
wholegrain mustard mayonnaise, balsamic onions
£9.50

*with a choice of white bloomer, Sussex nutty or ciabatta
served with a mixed leaf salad*

*Why not add a side of soup or fries?
£3.25*

DID YOU KNOW WE HAVE SEVEN LOVELY BEDROOMS?

Book now for

Bed & Breakfast

from £80

MOZZO COFFEE

Mozzo invests 5 pence into the Community2Community fund for every kilo of coffee sold.
Roasted in Hampshire, using blends of the finest coffees available

Espresso	£2.20
Double espresso	£2.60
Americano	£2.60
Cappuccino	£2.90
Affogato	£3.80

LIQUEUR COFFEE 25ml	£5.25
Amaretto, Baileys, Calypso, French, Irish	

- TAKE AWAY COFFEE AVAILABLE -

Flat white	£2.70
Mocha	£2.90
Latte	£2.90
Hot chocolate	£2.95
Macchiato	£2.60
Double macchiato	£3.00

BIRCHALL TEA	£2.60
English breakfast - Pfunda Earl Grey - Peppermint - Green - Lemongrass and ginger - Camomile - Red berry and flower	

FRESH — LOCAL — SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL, PLEASE SPEAK WITH YOUR SERVER.
DUE TO THE NATURE OF HOW WE SOURCE & PREPARE OUR FRESH INGREDIENTS WE CAN NOT
GUARANTEE THAT ITEMS HAVE NOT COME INTO CONTACT WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE