



NIBBLES

Homemade focaccia with whipped smoked salt butter £3.5

Smoked almonds £3

Mixed marinated olives £4

STARTERS

Prawn cocktail with buttered brown bread £8.5

Pea Kachori with coriander chutney and maple glazed cauliflower (vg) (g) £8

Crispy sweet chili pork belly bites, rocket and pickled red onion £9

Sardine escabeche, olives, toasted pine nuts and garlic croutons (g) £9

Soup of the day with toasted homemade focaccia, please ask for today's option (vg) £7.5

MAINS

10oz 28day aged sirloin steak, roasted shallot, flat mushroom and beef tomato with chips and garlic butter or peppercorn sauce (gf) £28.5

Malaysian Laska vegetable curry, udon noodles, crispy panko celeriac and roast butternut squash (vg) (g) £17

Baked hake with aubergine tagine, cashew & roast garlic bechamel, local asparagus and gremolata (g) £21

T-boned pork chop with roasted carrot, swede puree, black pudding croquettes, and vermouth jus (g) £22

Roast chicken supreme, creamed garlic spinach, potato rosti and sundried tomato pesto (g) £19.5

Beer battered cod and chips, minted garden peas, charred lemon and tartare sauce £16.5

Crispy buttermilk chicken burger, smoked bacon, swiss cheese, garlic mayonnaise, skin on fries £17

Spiced bean burger, mango chutney, garlic mayo, tomato, lettuce, skin on fries (v or vg) (g) £16

Double stacked beef burger, smoked bacon, American and swiss cheeses, peppercorn burger sauce, gherkins, skin on fries £17

add BBQ pulled pork to your burger for £4

Wednesday evening steak night from 6pm

10oz 28 day aged sirloin steak and chips with a choice of either peppercorn sauce, blue cheese sauce or garlic butter £19

Thursday evening pie & pint night from 6pm

Handmade Pie, mash, mushy peas and gravy with a pint £16

SIDES

Buttered tenderstem broccoli with toasted almonds £4.5

Chips £3.75

Rosemary & parmesan chips £4.75 (upgrade £1.5)

Patatas bravas £4.75

Sweet potato fries £5 (upgrade £2)

Rocket & parmesan salad £5

DESSERTS

Apricot frangipane tart, vanilla ice cream and spiced Kraken rum sauce (vg) (g) (n) £8

Basque cheesecake, blueberry compote, vanilla & cardamon cream (gf) £8.5

Vanilla panna cotta, poached rhubarb and hazel praline crumb (n) (gf) £8.5

Chocolate brownie, honeycomb crumb, berry sauce and vanilla ice-cream (n) (gf) £8

Canterbury cheese makers cheese board, smoked brie, Kentish blue, Ellis goats cheese and Ashmore farmhouse cheddar, crackers, apple, grapes celery and fig chutney £11.5

Ice-creams and sorbets, please ask a member of staff for selection – £2 per scoop

CHILDRENS MENU

Chicken nuggets and chips £8

Battered cod fingers and chips £9.5

Beef burger with American cheese and chips £9.5

All served with either beans or garden peas

SANDWICHES, CHIPS & SALAD Served 12-2:30

Melted brie and bacon with cranberry sauce £8.75

Homemade cod fishfingers with iceberg lettuce and tartare sauce £12.75

Sirloin minute steak in toasted ciabatta with parmesan, rocket, cherry tomatoes and horseradish cream cheese £15.75

Prawn cocktail, cucumber and lettuce £8.75

Cumberland sausage and caramelised red onion £8.75

Toasted BBQ pulled pork, tomato, lettuce and chimichurri dressing £9.75

Allergens - please let a member of the team know of ANY dietary requirements to be considered.

All our dishes may contain traces of nuts.

(v) – vegetarian. (vg) – vegan. (gf) – gluten free. (n) – contains nuts – (g) contains gluten
WiFi Code – RedLion2015

A discretionary 10% service charge will be added to your final bill, all tips go to the team.

DRAFT BEER					
Peroni 5.0%	6 pint / 3 half				
Flint Eye 4.5%	6 pint / 3 half				
Amstel 4.1%	5.25 pint / 2.6 half				
Stella Artois 4.6%	5.6 pint / 2.8 half				
Level Head IPA 4.0%	6 pint / 3 half				
Hazy Day IPA 4.3%	6 pint / 3 half				
Guinness 4.1%	5.8 pint / 2.85 half				
Hofmeister Helles 5%	5.9 pint / 2.95 half				
Hofmeister Weiss 5.1%	5.9 pint / 2.95 half				
Guest (ask for details)	5.9 pint / 2.95 half				
DRAFT CIDER					
Guest Cider (ask for details)	4.9 pint / 2.45 half				
CASK ALE					
Harveys Sussex Best 4.0%	5 pint / 2.5 half				
Masterbrew 3.7%	4.25 pint / 2.12 half				
Guest (ask for details)	5 pint / 2.5 half				
BOTTLED BEER / CIDER					
Stella Artois Unfiltered 5.0%	5.5 / 620ml				
Asahi Super Dry 5.0%	6.2 / 620ml				
Estrella Damm 4.6%	5 / 660ml				
Birra Moretti 4.6%	5.5 / 660ml				
Proper job 5.5%	4.3 / 500ml				
Speckled Hen 0.5%	4 / 500ml				
Speckled Hen GF 4.8%	4 / 500ml				
Peroni 0.0% / Peroni GF	3.75 / 330ml				
Brooklyn Special Effects 0.4%	3.5 / 330ml				
Corona 4.5%	4 / 330ml				
Corona 0.0%	3.5 / 330ml				
Desperado 5.9%	4 / 330ml				
Guinness 0.0%	4.5 / 440ml				
Thatchers cider 0.0%	4 / 500ml				
Old Mout 4% Strawberry & Apple, Kiwi & Lime, Pineapple & Raspberry, or Berries & Cherries	4.9 / 500ml				
Old Mout Berries & Cherries 0.0%	4 / 500ml				
SOFT DRINKS					
Coke, Diet Coke, Orange Juice, Cranberry Juice, Apple Juice, Lemonade	3.4 pint 1.75 half				
Kingsdown Sparkle - Elderflower, Rhubarb or Ginger Beer	3.5 / 250ml				
Folkington's juice - Apple, Orange, Mango, Cranberry or Pineapple	2.75 / 330ml				
Coca Cola zero bottle	2.75 / 330ml				
Diet Coke bottle	2.75 / 330ml				
Sanpellegrino Orange	2.75 / 330ml				
Red Bull	2.75 / 250ml				
Cordial – Lime or Blackcurrant	2.5 pint 1.25 half				
MIXERS					
Soda - Coke, Diet Coke, Lemonade	1 / 200ml				
Fevertree - Tonic, Indian, Slimline, Mediterranean, Elderflower, Cucumber, Aromatic or Rhubarb & Raspberry	2.7 / 200ml				
TEQUILA		25ml	50ml		
Cazcabel 38%		5.1	9.5		
Jose Cuervo – Reposado or Silver 40%		3.5	6.5		
Patron XO Café 35%		6	11.1		
VODKA		25ml	50ml		
Smirnoff 37.5%		3.8	6.9		
Absolut 40%		4.	7.4		
Absolut Vanilla 38%		4.	7.4		
Grey Goose 40%		5.2	9.6		
Chase Rhubarb 40%		5.5	10.1		
GIN		25ml	50ml		
Gordons – London Dry, Premium pink or White Peach		3.6	6.6		
Whitney Neill – Blood Orange 43%, Parma Violet 43%, Rhubarb & Ginger 41.3%		3.6	6.6		
Bombay Sapphire 40%		3.8	7		
Hendricks 41%		5.1	9.4		
Tanqueray 41.3%		4	7.5		
Tanqueray No Ten 47.3%		4.5	7.6		
Chase - Rhubarb & Apple, Pink Grapefruit & Pomelo 40%		5.1	9.5		
Gordons 0.0%		3.1	5.7		
Seedlip Garden 108 0.0%		4	7.4		
WHISKY & BRANDY		25ml	50ml		
Bells 40%		3.2	5.9		
Jamesons 40%		3.3	6		
Glenfiddich 12yr 40%		5	9.3		
Famous Grouse 40%		3.8	6.6		
Laphroaig 40%		5.5	10.1		
Whyte & Mackay 40%		4.8	8.9		
Martell 40%		3.9	7.1		
Courvoisier vs 40%		4.1	7.5		
Vecchia Romanga 38%		5	9.3		
Jack Daniels 40%		3.5	6.2		
Jim Beam 40%		3.5	6.2		
RUM		25ml	50ml		
Havana Club 40%		3.6	6.5		
Havana Club Especial 40%		4.1	7.4		
Kraken Black Spiced 40%		4.1	7.4		
Captain Morgan Dark 40%		3.7	6.7		
Captain Morgan Spiced 35%		3.7	6.7		
Bacardi 37.5%		3.5	6		
SPRITZ					
Aperol - Double Aperol, Prosecco, soda		9.5			
Limoncello - Double Limoncello, Prosecco, soda		9.5			
Amaretto - Double Amaretto, Prosecco, apple juice		9.5			
Cassis - Double vermouth, Cassis, Prosecco, soda		9.5			
HOUSE WINES & FIZZ					
<u>Red</u> –		175ml	250ml	Btl	
Alameda Merlot 2022 13%		5.25	6.75	20	
The Butcher of Buenos Aires Malbec 13%		5.25	6.75	22	
Finca Manzanos, Crianza Rioja 2020 13.5%		6.75	9	25	
<u>White</u> -		175ml	250ml	Btl	
Mayfly Sauvignon, Marlborough 2022 12.5%		6.75	9	26	
Bella Modella Pinot Grigio 2023 11%		5.25	6.75	20	
El Meson Rioja blanco 2022 12%		5.5	7	22	
Bellefontaine Chardonnay 2022 13%		5.25.	6.75.	20	
<u>Sparkling</u> –		125ml	200ml	Btl	
Bella Giuliana Dry Prosecco 11%		6	8	24	