

Nibbles

- Marinated Olives  £2.95
Rustic Breads *with olive oil, balsamic vinegar and olives*  £4.95

To Share

These platters are designed for a light meal for two or more substantial for one (Contents may vary)

Served with a selection of breads

- Fisherman's platter £14.95
Chef's selection of seasonal produce, including beetroot gravadlax, prawn cocktail, smoked mackerel and mussels
- Meat platter £14.95
Chef's selection of English and continental meats including, Chorizo, salami, cured ham, chicken liver parfait served with tomato chutney
- Veggie mezze  £14.95
Chef's selection including warm falafel, tzatziki, harissa houmous and marinated red pepper with garlic aubergine
- Box baked camembert £10.95
A choice of either: hazelnuts and apricots   or garlic and fresh rosemary served with focaccia 

Sandwiches

- PANINIS** £4.95
Choose from Tuna melt / Tomato and mozzarella with pesto / Ham and cheese / Brie and bacon with cranberry
Served from the counter, so great if you need a quick lunch

Add Fries £2.95 or Salad Bowl £2.95 

SANDWICHES

Please see display fridge for today's choices

Mains

See Daily Specials

- Thai Green Curry £9.95
with Chicken, Halloumi  or King Prawns (£2.00 supplement) served with lemongrass rice
- Chicken & Pepper Skewers £8.95
with a honey and soy glaze served with fries and house salad
- Steak Burger £9.95
beef tomato, relish, slaw and fries.
(add bacon £1.50 / add Sussex Charmer cheese £1.50)
- Veggie Burger £9.95
Halloumi, field mushroom, beef tomato, relish, slaw and fries 
- Homemade Quiche £7.95
(vegetarian option available) Served with seasonal salad leaves and slaw

Salads

HOUSE SALADS £9.95

Our House Wholefood Salad with seasonal leaves, red pepper, quinoa, beetroot, rice, cucumber, celery and pumpkin seeds, with your choice of:

- Warmed Chicken and Bacon
Warmed Sea Trout Fillet (£1.50 supplement)
Halloumi with a ginger lime and tamari dressing 

SIDES

Trio of fries; roman, sweet potato and cowboy fries £6.95  Fries £2.95/£3.95  Sweet Potato Fries £3.95/£4.95  Salad Bowl £2.95 

DELUXE SANDWICHES

Served with fries or sweet potato fries 75p supplement

- Palm Court Toasted BLT £7.95
Local smoked bacon, beef tomato and lettuce
- Homemade Chickpea Falafel  £7.95
Served in a warm pitta with houmous and sweet chilli sauce
- Pavilion Ploughman  £8.95
Chunk of tangy cheddar cheese, fresh apple, chutney and baguette

Afternoon Tea 2.30pm to 5pm

AFTERNOON TEA

£11.95 per person

Served on a traditional tea stand

Selection of finger sandwiches, coronation chicken, cucumber and cream cheese, egg mayonnaise, warmed scones with clotted cream, raspberry jam and a selection of cakes with a pot of tea.

DELUXE AFTERNOON TEA

£19.95 per person

As standard with the addition of savouries, individual handmade pastries, sweet treats and a glass of fine prosecco.

Add a bottle £5.00 per person or upgrade to champagne £10.00 per person (based on two persons sharing)

Advance booking only

Scone with butter, raspberry jam and clotted cream £3.50 with a pot of tea £5.50

Food Allergies & Intolerances:

Before ordering please speak to our staff about your requirements. Gluten free menu available.

Vegetarian  Vegan  Contains nuts 

Please advise a member of staff if in a hurry

Drinks Menu

WINE

GLASS 175ML CARAFE 250ML BOTTLE 75CL

WHITE

House wine - Les Boules <i>Vermentino & Sauvignon Blanc blend with floral & citrus notes, unpretentious & easy-drinking.</i>	£4.50	£5.95	£16.50
Pinot Grigio <i>Fresh, fruity and dry with nice weight & a hint of spice & lemon on the finish.</i>	£4.50	£5.95	£17.50
Oveja Negra Chardonnay/Viognier - <i>Wine maker's Selection 2013/2014 (Chile). A light, aromatic wine with tropical fruits, balanced by a touch of apricot, citrus & a hint of green apple.</i>	£4.75	£6.25	£18.50
Secret Coast Sauvignon Blanc 2014 <i>Fresh and well-rounded with flavours of gooseberry and citrus, a mineral complexity & lingering finish.</i>	£4.95	£6.75	£19.95

ROSE

House wine - Les Boules <i>Flavours of soft red fruits, rounded with fine acidity.</i>	£4.50	£5.95	£16.50
Sacchetto Pinot Grigio Blush 2014 (Italy) <i>A perfectly delicious, fresh and fruity blush with a delicate flavour and an off-dry finish.</i>	£4.50	£5.95	£17.50

RED

House wine - Les Boules <i>Syrah & Grenache blend a sturdy blackcurrant scented 'joie de vivre' wine.</i>	£4.50	£5.95	£16.50
Les Vignes Du Prince Cotes Du Rhone <i>A compote of forest fruits with ripe plums with notes of earthiness. The spices; white pepper, and cloves lends the wine a lovely depth. Full bodied in the mouth, with lots of fruit coating the palate that goes great with a roast dinner.</i>	£4.75	£6.50	£17.95
The Black Shiraz - Metal Label 2013 (Australia) <i>Ripe plums, black cherries and vanilla on the nose, flavours of intense berry and rich fruit cake character with layers of coffee & toasty oak.</i>	£4.95	£6.25	£19.50
Dona Paula Estate Malbec 2013 (Argentina) <i>Aromas of black fruits, violets & spices, soft tannins & persistent finish. A multi gold medal award winning wine.</i>			£19.95
Ondarra Rioja Reserva 2009 (Spain) <i>A smooth, deep Rioja with elegant aromas where spicy earthy notes and liquorice dominate. Bursting with ripe black fruit and well integrated tannins, this is one to sit back with and savour.</i>	£4.35	£5.95	£21.95

SPARKLING

Fili Prosecco NV (Italy) <i>Delightfully dry, fresh & lively with a depth of fruit that is both rounded & zesty.</i>	125ML	£4.95	£19.95
Sacchetto Pino Blush Spumante NV (Italy) <i>Off dry, lightly sparkling with a floral & fruity bouquet and a lingering finish.</i>			£19.95
Champagne - Moutard Grande Cuvee` <i>Full-bodied & satisfying, aged for at least 3 years. It has a finely developed nose with fragrances of butter, almond & brioche.</i>			£29.95

PROSECCO COCKTAILS

Bellini <i>Prosecco with peach syrup</i>	£5.95
Blackdown <i>Prosecco, vodka and elderberry liqueur</i>	£5.95
Anno <i>Prosecco, Gin and spiced cranberry</i>	£5.95

BEERS & ALES

Peroni (330ml)	£3.75
San Miguel, Corona (330ml)	£3.50
Longman Brewery (500ml) <i>Best, American, Long blonde and Old Man</i>	£4.50
Guinness (440ml Draught Can)	£4.00

SOFT DRINKS

See our fridge for our wide range of interesting & different soft drinks & some traditional favourites.

Special GIN MENU

£6.95

A choice of:

CITY OF LONDON - DRY GIN
(CLASSIC)

TANQUERAY - No. TEN
(CITRUS)

MONKEY 47
(BOTANICAL)

*Double shot of premium gin with
Fever Tree tonic served in a special
gin cocktail glass*

PLEASE NOTE DUE TO LICENSING CONDITIONS ALCOHOL CAN ONLY BE SERVED WITH FOOD
WINE IS ALSO AVAILABLE AS A 125ML MEASURE