

Desserts

Star Anise Rhubarb Crumble £5.5

A blend of rhubarb, star anise and fresh orange coated in a crumble crust. Served with pots of vanilla ice cream and custard.

Banoffee Pie £6

Homemade classic banana dessert made with crushed biscuit base, delicious caramel filling with chantilly cream.

Smoking Tiramisu £6

Mascarpone cheese, amaretto and sponge fingers all served to your table in a magical smoking way.

Chocolate Brownie £5.5

Chocolate brownie with hazelnuts. Served with vanilla ice cream and chocolate sauce.

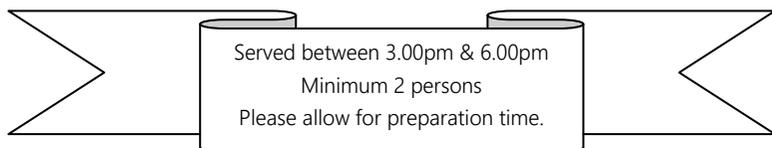
Dessert Platter to Share £12

A variety of miniature cakes and tiny tarts of different flavours selected by our head chef, served with vanilla ice cream.

Bohemia Sorbet / Ice Cream £5

A selection of 3 scoops of ice cream or sorbet.

Afternoon Tea



Traditional Sussex Afternoon Tea £14pp

Tiered stand of finger sandwiches, homemade fruit scones, Cornish clotted cream and strawberry jam with a layer of homemade sweet treats. Served with a pot of loose tea of your choice.

A Most Unusual Afternoon Tea £19pp

Same as the Traditional Afternoon Tea but served with Hendricks gin and tonic.

Champagne Afternoon Tea £22pp

Same as the Traditional Afternoon Tea but served with a glass of house champagne.

Starters

Soup of the Day (v) (gf) £5.5

Delicious freshly made soup, with the option of vegetarian or gluten free. Please ask your server for details.

Oven Baked Camembert (v) £8.5

Whole baked mini camembert with rosemary and garlic. Served with ciabatta bread and sweet onion chutney. Also great to share.

Seared Tiger Prawns (gf) £7.5

Seared prawns cooked with a cream, ginger and lemon grass sauce, served with soft white bread. Gluten free bread is also available.

Chicken Liver Parfait £6

Homemade pâté style slice, served with red onion chutney and sourdough bread.

Roasted New Season Asparagus £7.5

Wrapped in Parma ham with hollandaise sauce, sea salt and parsley.

Light Bites & Salads

Chicken BLT Sandwich (gf) £8.5

Grilled chicken, bacon, lettuce, tomatoes and mayonnaise, served with a fresh mixed salad or hand cut chips. Gluten free bread available on request.

Superfood Salad in a Large Taco (v) £9

Roasted butternut squash, halloumi, mixed leaf salad, spinach, quinoa, sunflower and pomegranate seeds in a large taco. Served with a wheatgrass shot on the side.

Traditional Chicken Caesar Salad £9

Chargrilled chicken breast with anchovy fillets, croutons and cos lettuce.

Nourishing Bowl by Niomi Smart (v) (vg) £9

(Food blogger and author of Eat Smart)

Roasted sweet potato, quinoa, avocado, steamed seasonal greens and baked falafels with a lemon tahini dressing and crushed cashews.