- WINE OF THE MONTH -	
Pinot Meunier - Nutbourne Vineyards, West Sussex	125ml - 8.5
	375ml - 25.0
- SEASONAL COCKTAILS-	
Moatwood Gin & Double Dutch Tonic - Sustainably Focused Gin, Suffolk	12.0
Fig Leaf Daiquiri PLANTATION 3 STAR, FIG LEAF CORDIAL, CITRUS	12.0
Pig's Ear Negroni ADNAMS GIN, MARTINI AMBRATO, DOPPELGANGER (For 1 Or 2)	14.0 25.0
Regali-Tea EARL GREY GIN, VANILLA, CITRUS, NUTTY WILD SPARKLING WINE	14.0
Picante CAZCABEL TEQUILA, MEZCAL, COINTREAU, CITRUS, CHILLI HONEY, LOVAGE	14.0
Wild Garlic Bloody Mary SPRING 2025 WILD GARLIC INFUSED VODKA, HOUSE SPICE MIX	12.0
Chelsea Refresher ADNAMS GIN, FRESH MINT, MARMALADE, ELDERFLOWER, APPLE, CITRUS	12.0
The Tipsy Piglet TWO DRIFTERS RUM, FALERNUM, LIME, GRAPEFRUIT, MUSCOVADO CHERRY	12.0
Oat Fashioned TOASTED OAT BRUICHLADDICH, SUGAR, WALNUT & CHOCOLATE BITTERS	14.0
*Non-alcoholic cocktails can be made by our bar team on request	
- DRAUGHT BEER -	
Bitburger, Pilsner 4.8%	7.2
Adnams, Dry Hopped Lager 4.2%	7.2
Adnams, Mosaic, Pale Ale 4.1%	7.2
Adnams, Wild Wave, Cider 5%	7.2
Adnams, Ghost Ship, Pale Ale 0.5%	6.8
Guinness 4.1%	7.2
Guest Brew	7.2
- BOTTLED & CANNED BEER -	
Hepworth Brewery, Prospect, Pale Ale (500ml) 4.5%	7.5
Hepworth Brewery, Blonde Lager (330ml) 5%	7.9
Small Beer, Lager (330ml) 2.1%	6.5
Small Beer, Hazy (330ml) 2.6%	6.5
	5.5
Lucky Saint, Hazy Pale Unfiltered Lager (330ml) 0.5%	3.3
- HOLOS KOMBUCHA - (330ml)	
Citra Hopped Hibiscus & Ginger	7.5
	7.5
Basil & Mint Raspberry & Elderflower	
- CASK BEER -	
Harvey's Sussex Best, Bitter 4.0%	7.2



6.5

7.2

Small Beer, Pale Ale | 2.5%

Guest Ale

Table Service

