

Bar and Lounge Menu

Food served from 11:30-21:30

Nibbles

Flatbread and dips (v)	3.95
<i>Hummus, Sun dried tomato tapenade, aubergine caviar</i>	
Marinated Olives (v, ve, gf)	3.95
Assorted bread with butter, olive oil and aged balsamic vinegar (v)	3.95

Light Bites

Sandwiches; all served with crisps and side salad (gf*)

Sandwiches from 11.30am until 17.30hrs.

Honey roast ham and tomato on ciabatta rolls	7.50
Smoked Scottish salmon & avocado on rye	8.00
Mature cheddar cheese and pickle on white or brown (v)	7.00
Bannatyne's club sandwich (gf*)	12.00
<i>Toasted white bread, grilled chicken, bacon, egg mayonnaise, avocado, sliced tomato, lettuce</i>	
Bannatyne's green club sandwich (v,ve,gf*)	10.50
<i>Brown bread, hummus, avocado, roquette and cherry tomatoes</i>	

Salads

Classic Caesar salad (v,gf*)	9.50
<i>Romaine, parmesan, anchovies, croutons, soft boiled free-range egg and caesar dressing</i>	
Salad Nicoise (v*, gf*)	9.50
<i>Gem lettuce, new potatoes, fine beans, cherry tomatoes, olives, soft boiled egg, anchovies and balsamic vinegar and olive oil dressing</i>	
Fresh Garden salad (v,gf)	6.50
<i>Mixed leaves, cucumber, tomatoes, red onions, peppers and French dressing</i>	

Add on:

Grilled chicken breast	4.50
Smoked Salmon	3.00
Grilled Halloumi	2.50

Starters

Homemade soup of the day (v,gf)	5.50
Heirloom tomatoes and Buffalo mozzarella salad With orange and extra virgin olive oil (v)	7.50
Smooth chicken liver pate, red onion marmalade and sourdough crostini	7.50
Panko crumbed local crab cake, kohlrabi slaw With mustard and lemon remoulade	7.50
Antipasto	8.00
<i>Selection of cured meat, marinated olives, mix leaves, crostini</i>	

Mains

Baked courgette with mushroom and cauliflower (v,ve)	12.00
Bannatyne Banger and Mash <i>- Creamy mash, seasonal vegetables and red wine jus</i>	12.00
Hunter's chicken with crushed new potatoes, carrots and fine beans <i>- A Chicken supreme wrapped in back bacon, bbq sauce and melted Parmesan</i>	12.00
Fish and chips <i>- Beer battered fish, chunky chips, tartar sauce, burnt lemon</i>	14.95

From the grill

Char grilled 36 days Himalayan salt aged Rib eye Steak with sauce chimichurri <i>Served with grilled tomatoes, chunky chips and house salad</i>	26.00
Marinated Malaysian curry spice fire grilled pork chop, pork plum demi-glace with frisee, fire roasted plum and spring onion, sweet potato wedges	16.00
Peppercorn sauce / Garlic butter / Red wine jus	2.50

Burgers:

All burgers are served with a side salad and French fries

Maxine's burger; 8oz beef burger, chorizo sausages, sliced gherkins, farmhouse Cheddar, <i>gem lettuce</i> ,tomatoes, <i>sliced red onions</i> , <i>mayonnaise</i>	16.00
Classic 8 oz beef burger, farmhouse cheddar and smoky Bacon 14.95 <i>Gem lettuce, tomatoes, sliced red onions, mayonnaise</i>	
Grilled cajun spiced chicken burger, farmhouse cheddar and smoky bacon	14.00
<i>Gem lettuce, tomatoes, sliced red onions, mayonnaise</i>	
Crispy fried fish burger, sliced gherkins	14.00
<i>Gem lettuce, tomatoes, sliced red onions, tartar sauce</i>	
Grilled halloumi and avocado bap (v)	12.50
<i>Gem lettuce, tomatoes, sliced red onions, avocado puree</i>	

Sides orders

Chunky chips (v,ve)	French fries (v,ve)	4.00
New Potatoes (v,ve)	Green Beans and bacon	
Honey glazed carrots (v)	Sauteed Spinach (v,ve*)	
Mixed vegetables (v,ve)	House salad (v,ve*)	
Onion rings (v)		

Desserts

Tarte au citron, fresh fruit compote	7.50
Chocolate marquise, mint creme anglaise (gf)	
Gin & tonic cheesecake, gin infused raspberries and lemon thyme	
Chocolate brownie, clotted vanilla ice cream	
Exotic fruit salad with raspberry sorbet (gf)	
Selection of sorbet and ice cream (3 scoops)	
Ice-cream: Cornish vanilla, Belgian chocolate, strawberry (gf)	
Sorbet: Lemon, raspberry (gf)	

Selection of local English cheeses with traditional accompaniments
Barkham Blue, Golden Cross, Sussex Brie and Olde Sussex

12.00

Afternoon Tea

(Served daily from 12:00 to 16:00)

History of Afternoon Tea

Before the 19th century tea was taken as a digestive drink at any time of the day. Anna, the 7th Duchess of Bedford is responsible for the 'ritual' of the afternoon tea at the beginning of the 19th century

The story goes as follows:

At the time it was usual for people to take only 2 meals a day, breakfast and dinner at around 8 o'clock in the evening.

The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Very soon the Duchess was inviting her aristocratic friends to join her for afternoon tea, at 4 o'clock. Only the best porcelain and fine linen tablecloths were used, accompanied by dainty sandwiches and delicate cakes.

Everyone dressed in their best fashions and spent the afternoon discussing the latest news about London and afar. Between 1830 and 1900 afternoon tea developed as an accepted part of British lifestyle.

Selection of finger sandwiches:

Honey roast ham,
Egg mayonnaise and cress,
Smoked salmon,
Cucumber and cream cheese

Selection of cakes:

Amoretti Bakewell slice,
Coffee and chocolate gateau band,
Chocolate orange fudge cake slice,
Glazed fruit loaf

Homemade scones with clotted cream and strawberry preserve
Pot of tea, fruit or herbal infusions

£18.50 per person

£23.50 per person including 125ml glass of prosecco

Individual selection

Homemade scones with clotted cream and strawberry preserve 6.00

Plain and fruit scones one of each

Tea sandwich selection 6.00

Two slices of four different fillings

Homemade cake selection 6.00

Two slices of four different fillings

The kitchen will be happy to cater for any specific dietary or taste requirements, dependent on produce availability. Please see your server if you require any assistance.

Hot beverages

All hot beverages are served with a home baked cookie

Pot of tea *A choice of:* 3.00

Traditional English Breakfast, Decaffeinated, Chamomile, Green tea or fruit and herbal infusions.

Espresso 2.75

Americano 3.25

Cappuccino 3.50

Café latte 3.50

Hot chocolate with mini marshmallows 3.50

Flat White 3.50

Double espresso 3.00

Macchiato 3.50

Liqueur coffee 6.50

ALLERGENS

Please make a member of staff aware of any allergies or dietary requirements you have, when placing your order.

More information on ingredients are available on request.

Please ask for allergen information or inform us of your allergies/dietary requirements every time you visit as ingredients may have changed since your last purchase.