

## NIBBLING POTS

Marinated Olives & Sundried Tomatoes (VG/GF) £7

Salt & Vinegar Popcorn (VG) £3

Hand-cut Rosemary Salted Chips with Aioli Sauce (V/GF) £5 Add Cheese £6

Pigs in Blankets with Aioli Sauce £8

## STARTERS

Today's Soup (V can be served VVG/GF) £9

Oven warm bread. Please check the specials board for today's choices

Crispy Crumbed Calamari Rings £8

Gochujang mayonnaise

Hummus (Can be served VG/GF) £8

Sugar snap peas, roasted peppers & garlic buttered flatbread

Canterbury Three Cheese Fondue (Can be served V/GF) £11

Ham glazed in butter & brown sugar or vegetable crudité (V) & chunks of bread

Sharing Mexican Nachos (V/GF) £11

Tomato salsa, guacamole, sour cream, cheddar & mozzarella cheese, peppers & jalapenos

## SHARING DELI BOARDS

Mediterranean Breadboard (V can be served VG/GF) £9

Aioli sauce, tzatziki, extra virgin olive oils, balsamic vinegar, decorated with dried fruit & nuts

Antipasti (Can be served GF) £16

Italian Parma Ham, Chorizo Sausage, Salami, Buffalo Mozzarella, Extra Virgin Olive Oil & Balsamic Vinegar

Sugar snaps, roasted peppers, olives, sundried tomatoes, peppadews, fruit & nuts, tzatziki, aioli & flatbread,

Mezze (V can be served VG/GF) £16

Hummus, Falafels, Extra Virgin Olive Oil & Balsamic Vinegar

Sugar snaps, roasted peppers, olives, sundried tomatoes, peppadews, fruit & nuts, tzatziki, aioli & flatbread

## SUNDAY LUNCH

Yorkshire pudding, stuffing, summer vegetables, cauliflower cheese, rosemary roast potatoes finished with chef's gravy.

Thyme Roasted Rump of Beef (can be served GF)

Rosemary Roasted Leg of Lamb (can be served GF)

Honey & Mustard Glazed Gammon (can be served GF)

Nut Roast (V can be served VG/GF)

Senior £13 Medium £15 Large £18

Mixed Meat Roast Beef, Lamb & Gammon (can be served GF)

Senior £14 Medium £16 Large £19

## THE BEST PLOUGHMANS LUNCH IN EAST SUSSEX

Mexican Chilli, Blue Cheese, Mature Cheddar, French Brie, Smoked Applewood, Innkeepers Choice (pickled onion & chive)

Three Cheese Ploughman's (V) £13

Ham & Two Cheese Ploughman's £14

Salad, coleslaw, olives, sundried tomatoes, apple, pickles, chutneys & warm bread or (GF) bread

## CHILDRENS MEALS

Childs Roast (Can be served VVG/GF) £8

Fish Fingers & Chips £7

Pigs in Blankets & Chips £7

Kids Ice-cream Sundae (V) £6

Vanilla ice-cream, cream, chocolate sauce, marshmallow sundae

## DESSERT MENU

Chocolate Pudding (V) £7

Served with vanilla ice-cream

Chocolate Fudge Brownie (V/GF can be served VG) £7

Salted Caramel ice-cream

Bread & Butter Pudding (V) £7

Custard

Sticky Toffee Pudding (V/GF) £7

Custard

Battle Mess Ice-cream (V/GF) £7

Strawberry Ice-cream, mixed berries, meringue, berry coulis & cream

Orange Sorbet (VG) £6

Affogato £6 Affogato with Liqueur (V) £8

Vanilla ice cream, espresso shot & shortbread biscuit

Sharing Chocolate Fondue

Shortbread, chocolate brownie, popcorn & marshmallows (V) £12

## ABBEY CHEESEBOARDS (V Can be served GF)

Crackers, pickles, olives, dried fruit & chutneys

Mexican Chilli, Blue Cheese, Mature Cheddar, French Brie, Smoked Applewood, Innkeepers Choice (pickled onion & chive)

Two Cheeseboard (V) £7 Three Cheeseboard £9 (V) Five Cheeseboard £14 (V)

## FRESHLY GROUND COFFEE

Americano £3 Latte £3.50 Cappuccino £3.50 Double Espresso £2.50

Two Cup Cafetière £5 Four Cup Cafetière £10 Floater Coffee £3.50 Liqueur Coffee £6.50

Deluxe Hot Chocolate £4 Café Mocha £4

## LOOSE LEAF FUSION TEA

English Breakfast £4 Sapphire Earl Grey £4 Dragonwell Green £4 Organic Jasmine £4

Egyptian Mint £4 Darjeeling £4 Decaffeinated Ceylon £4 Spiced Chai £4

Decaffeinated Citrus Chamomile £4 Persian Pomegranate £4 Spicy Rooibos £4

## DESSERT COCKTAILS & AFTER DINNER DRINKS

Espresso Martini £6 Brandy Alexander £6

Australian Chambers Rutherglen Muscat

100ml glass £6 200ml Crystal Decanter £10

Taylor's Late Bottled Vintage Port

50ml glass £5 200ml Crystal Decanter £15

## ALLERGY & INTOLERANCE INFORMATION V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Be advised that all gluten free (GF) dishes are made in a kitchen where we cook with ingredients containing gluten. Every care is taken to prevent allergen cross contamination, but due to the size of the kitchen all dishes may contain traces of allergens. With this in mind we cannot cater for people with life threatening allergies.

All gluten free fried foods are cooked in a separate fryer. All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola & Roquefort. All dishes are seasoned & salads will have dressing. We decorate dishes with nuts & cook dishes containing nuts in all parts of the kitchen & cannot guarantee that there will not be traces of nuts in our food. Be aware that all ingredients may not be stated in dish descriptions, so if you have any allergies please check with a member of staff before ordering. Please note that our dishes may contain one or more of the following allergens: Gluten, Nuts, Fish, Crustaceans, Molluscs, Sesame Seeds, Eggs, Milk, Soya, Celery, Mustard, Lupin, Peanuts, Sulphur Dioxide.