



NIBBLES

Smoked Almonds (N)	£4.25	Padron Peppers(SY)	£8.25
Saucisson (G,D)	£6.95	Nocarella Olives	£4.25
		Journeys Bread Basket (G,D)	£4.50

SHARING BOARDS

Honey and Truffle Baked Camembert, Fresh Bread (G,D)	£18.50
Antipasto Board-Selection of 2 Homemade dips, Nocarella Olives, Padron Peppers, Artichokes Hearts, Sun Dried Tomatoes, Homemade Focaccia (G,S,Ss,SY)	£17.95
Journeys Sea Board - In House Cured Chalk stream Trout, Smoked Mackerel Rillettes Chili And Garlic Tiger Prawns (shells on) (G,CR,F,D,SY)	£24.99

SMALL PLATES

Scottish Scallops, Chorizo, Signature Tomato and Chili Jam (Mo,S,SY)	£13.00
Confit And Pressed Lamb Shoulder, Journeys Flatbread, Garlic And Mint Yogurt, Curried Raisins, Pomegranate, Harissa Mayo (G,Sy,M,E,S,D,C)	£15.95
House Smoked And Torched Local Mackerel, Horseradish Creme Fraiche, Watercress And Cucumber Salad, Orange Zest And Dill Oil(F,D,Sy)	£12.25
Homemade Braised Oxtail Agnolotti, Pickled Shallots Ring, Roasted Carrots, Wholegrain Mustard Brown Butter, Chives(D,G,M,S,E,C)	£14.75 / £21.50
Dressed Fresh Tiger Prawns Served And Wrapped In Marinated Courgette, Wasabi Mayo, Ginger Straws and Fresh Bread (G,P,Sy,Ss,Cr,M,S,E)	£12.25
Ham Hock Terrine, Celeriac Remoulade, Pickled Baby Onions, Tarragon Mayo Served With Fresh Bread (M,S,SY,E,G)	£11.50
Sussex Blue Cheese Mousse Gougere Served With Torched Pear, Caramelised Onions, Crispy Walnuts And Puree, Honey and Thyme (G,D,N,Sy,E)	£10.50
Homemade Beetroot Tartare, Whipped Vegan Feta, Crispy Capers, Balsamic Pearls and Journeys Sourdough Melba Toast(G,Sy)	£9.99

LARGE PLATES

Roasted Local Brill, Crushed Jersey Royal Potatoes, Pea And Mint Puree, Sautéed Savoy Cabbage With Lardons and Sauce Grenobloise (D,F,G)	£28.99
Pan Fried Fillet of Local Wild Hake, Roasted Fennel, Charred Leeks, Salt Fingers, Chive Oil and Ajo Blanco(F,D,G,N,Sy)	£26.99
28 Days Dry aged Beef Fillet, Potato Rosti, Black Garlic Mayo, Charred Baby Gem, Cherry Vine Tomatoes, Truffle Mayo, Parmesan And Jus (D,Sy,S,E,M,C)	£29.99
Romney Marsh Lamb Rump, Goat Curd, Potato Fondant, Roasted Baby Carrots, Tenderstem Broccoli, Kalamata Olive Tapenade, Rosemary Jus(D,SY)	£29.99
Wild Mushrooms and Blue Cheese Gnocchi, Buttered Kale, Crushed Walnuts (G,D,N,Sy)	£21.99
Chimichurri Brushed Cauliflower Steak, Romesco Sauce, Baby Potatoes, Tenderstem Broccoli, Toasted Hazelnuts (N)	£20.99

SIDES

Bistrot Salad, Sun Dried Tomatoes, pickled shallots, Shaved Parmesan (D,S)	£5.50	Mixed Seasonal Vegetables	£5.50
Roasted Potatoes, Truffle and Parmesan (D)	£7.50	Cheesy Raclette Pot(D)	£8.50

Some of our dishes contain the following allergens: C-Celery, Cr - Crustaceans, D - Dairy, E - Eggs, F - Fish, L - Lupin, Mo - Mollusc, M - Mustard, N - Nuts, P - Peanuts, SS - Sesame seeds, Sy - Soya, S - Sulphur, G - Gluten