



STARTERS & LIGHT BITES

The Big Box Baked Camembert Studded with Garlic & Rosemary,
with Toasted Ciabatta & Real Ale chutney. Ideal for sharing **12.95**

Moules with Crusty Bread **8.5**

Pil Pil Prawns with Crusty Bread **6.95**

Crispy Pork Belly with Apple Sauce **5.5**

Padron Peppers **4.95**

Grilled Sardines with Garlic Butter **6.5**

Mac & Cheese Bites **4.95**

Vegetable Samosas with Mango Chutney **4.95**

Stuffed Baby Bell Peppers **5.5**

Bread & Olives **4.5**

MAINS

Moules & Frites **14.95**

Thai Style Poached Fish with Lime & Lemongrass **16.95**

Homemade Harvey's Beer Battered 10oz Cod Fillet with Chips & Peas **13.95**

Slow Roasted Pork Belly with Mixed Beans **16.95**

The Balcombe Burger, Grange Farm Steak Mince, Homemade to our own secret recipe,
Balcombe Blue Cheese, Smokey Bacon, served on a Brioche Bun with Chips and Garnish **14.95**

Beef Chow Mein **14.95**

Homemade Irish Stew with Dumplings **14.95**

Chicken Wrap with Smoked Bacon & Guacamole **9.95**

Homemade Pie of the Day – ask for details **13.95**

Ham, Free Range Eggs & Chips (lunchtimes only) **12.95**

Please turn over for other dishes and desserts.



VEGETARIAN DISHES

Halloumi, Roasted Red Pepper & Pesto Burger on a Brioche Bun with Fries **14.95**

Mushroom Stroganoff with Roasted Red Peppers, Basmati Rice & Sour Cream **14.95**

Roasted Butternut Squash with Roasted Mediterranean Veg & a Black Olive Tapenade **13.95**

Pesto Linguine with Fresh Basil, Parmesan & Pine Nuts **14.95**

DESSERTS

Honeycomb Cheesecake **5.5**

Sticky Toffee Pudding & Custard **5.5**

Toffee & Peanut Stack **5.5**

Vanilla Ice Cream, Choice of Sauces **4.95**

Too full for dessert? Try one of our fabulous Espresso Martinis **8.5**