



We are proud to be championing British farmers & producing fresh food sustainably.

### While you wait

- Marinated olives (vg/gf) 3.5
- Ale sourdough, bone marrow butter 4
- Tortilla chips, red pepper hummus (vg) 3.8
- Salt & pepper pork crackling, apple sauce (gf) 3.5
- Anchovies in oil (gf) 3.5

### Starters

- Curried sweet potato soup, sourdough (gfa) 6.7
- Ham hock terrine, piccalilli, caperberries, mustard, sourdough (gfa) 8.5
- Smoked Scottish mackerel pate, shaved horseradish, pickled cucumber, fennel, dill, crisped bread (gfa) 9.5
- Salt & pepper squid, little gem lettuce, pickled carrot, sriracha mayo (gf) 8.75
- Stuffed chicken Caesar salad, little gem lettuce, anchovies, croutons, shaved parmesan (gfa) 9.7 starter/15 main
- Heritage tomato, burrata, bruschetta, basil, balsamic glaze (v/gfa) 9.75
- Sauteed wild mushrooms, peas, asparagus, lemon crème fraîche, sourdough (v) (gfa) 8.75
- Fowey mussels, tomato sauce, samphire, sourdough (gfa) 9.5 starter/17 main

### Sharers

- Baked camembert, wild garlic, toasted ale sourdough, caramelised onions, raisin chutney, celery, carrot (gfa) 18
- Jolly Farmer Ploughman's - pork scotch egg, sausage roll, gammon, Sussex Charmer, cornichons, sweet pickled onions, English mustard, sourdough 28

### Mains

- The Jolly Farmer burger, iceberg lettuce, red onion chutney, watercress mayo, Sussex Charmer, ketchup, gherkins, skin-on fries (gfa) 16
- Battered fish & triple-cooked chips, crushed minted peas, chunky tartar sauce, charred lemon 17
- Plant burger, iceberg lettuce, red onion chutney, ketchup, mayonnaise, smoked Applewood vegan cheddar, gherkins, skin-on fries (vg) 16.5
- Cumberland pork sausages, creamy mash, savoy cabbage, crackling (gf) 16.25
- Mussels, cockles, calms, chorizo, concassé tomato, chilli & coriander linguine 16
- Beetroot risotto, vegan feta, herb salad (gf/vg) 15
- Cauliflower, sweet potato, chickpea & coconut curry, fragrant rice (gf/vg) 14
- Add chicken 6 or halloumi 5
- Pan-fried calves liver, maple bacon, creamy mash, spring greens, onion gravy (gf) 18.5
- Pan-fried seabass, crushed Jersey Royals, caper beurre blanc, sea beets (gf) 21
- 8oz bavette steak, salsa verde, watercress & pomegranate salad (gf) 23
- Slow-cooked rolled pork belly, Jersey Royals, green beans, gravy (gf) 19

### Sides

- Triple-cooked chips, gravy (v/vga) 4.5
- Padron peppers, harissa oil 250 kcal (vg/gf) 4.5
- Grilled asparagus, parmesan (gf/vga) 6
- Heritage tomato, red onion, watercress salad (gf/vg) 5.5
- Halloumi fries, sweet chilli sauce (v/gf) 5.5

*Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.*

*Tables of 4 or more are subject to a discretionary service charge of 10%.*

*An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones; game may contain shot.*

*All weights & measures are accurate before being cooked. (v) Vegetarian, (vg) Vegan, (vga) Vegan option available (gf) Gluten free (gfa) Gluten free option available*