

The Owl

DINNER MENU

Starter

Battered Chicken goujons, chilli mayo 6.50

Homemade soup of the day, crusty bread & butter (gfo) (v) 5.50

Ardennes pork pate, apple & ale chutney, toast (gfo) 5.95

Smoked mackerel pate, beetroot & toasted focaccia 6.95

West Sussex smokie, smoked haddock with a white wine, onion & cheese sauce 6.95

Boxed baked camembert, warm crusty bread, redcurrant & port sauce (gfo) (v) 6.95

Salads & Ploughmans

Prawn & crayfish salad, tomato, cucumber, red onion & Mary rose sauce (gfo) 9.95

Cajun chicken breast, smoked bacon salad, tomato, cucumber red onion (gf) 9.95

Local cheese & honey glazed ham ploughmans – pickled onion, gherkin, sweet pickle, apple, coleslaw, dressed leaves & crusty bread (gfo) 9.95

Classics

Honey & mustard glazed ham, local free-range eggs & chips (gfo) 7.95/10.95

Pan fried lambs liver, crispy bacon, mash potato, selection of vegetables & onion gravy 8.95 (gf)

Beer Battered haddock, chips, mushy peas & tartare sauce 7.95/11.50

Wholetail breaded scampi, chips, peas & tartare sauce 7.95/10.50

Flat mushroom, goats cheese burger on a toasted bun, red onion jam, fries, salad & coleslaw 9.95

8oz homemade beef burger on a toasted bun, relish, chips, salad & coleslaw 10.95

Add cheese, bacon, blue cheese, fried onion 0.75 each

Pie of the day , mash, peas & carrots , gravy 10.50

8oz Rump steak, chips , tomato , grilled mushroom & onion rings (gfo) 13.95

Sides

Garlic bread 3.00 garlic bread with cheese 3.50 chips 3.00 with cheese 3.75

coleslaw 3.00 mixed salad 3.00 onion rings 3.00

Desserts

Chocolate brownie (gf) 5.95 Spiced Apple tart & custard 5.95

Lemon gateaux 5.95

Sticky toffee pudding (gf) 5.95 Selection of ice creams 4.95

Cheesecake of the day with ice cream 5.95

Lemon tart with blackcurrant sorbet 5.95 cheese and biscuits 6

Gf= gluten free

Gfo= gluten free option

V= vegetarian