

APERITIFS			
Virgin/ Bloody Mary	7/10	Kir <i>Creme de Cassis & white wine</i>	8
<i>Vodka, tomato juice, spice</i>		Gin & Tonic	
Negroni	9.5	<i>Sipsmiths Dry London Gin</i>	6/9
Campari, Gin, Red Vermouth		<i>Tanqueray 0%</i>	5/7
Screwdriver	8.5		
<i>Vodka, orange juice, orange bitters</i>			

NIBBLES

Focaccia, balsamic & olive oil 5

Provencale olives 5

Marinated anchovy fillets, caper berries and smoked paprika 7

Cauliflower cheese croquettes with dijon mustard 8

STARTERS

Thai spiced pumpkin soup with coconut milk, ginger & coriander (v) 8

Buffalo mozzarella, croutons, radicchio, black fig, walnut and elderberry dressing 10

Pork, chicken liver and bacon terrine, apple & tomato chutney with toasted sourdough 10

Local wild mushrooms and poached egg, on toasted sourdough, garlic & parsley butter (v) 12

Deep fried squid, pickled vegetables, harissa mayonnaise 12

MAINS

Wild mushroom and pearl barley risotto, parmesan, parsley and red wine reduction 16

Herby falafel burger, pickles, humous, tzatziki and harissa in a brioche bun with triple-cooked chips (v) 16

Smoked haddock, colcannon potatoes, poached egg and parsley cream 21

Tibbs slow roasted pork belly, grain mustard mash, braised red cabbage and red wine sauce 24

Tibbs Sussex bred steak, triple-cooked chips, green peppercorn sauce and green salad 24

SIDES

Triple-cooked chips | Mixed salad | Black cabbage, green herb salsa 4.5

DESSERT

Affogato - a scoop of vanilla ice cream with a shot of espresso 5.5

Tibbs Victoria plum and cinnamon crumble with vanilla ice cream 8

Dark chocolate ganache, boozy cherries, praline and crème fraîche 8

Baked vanilla cheesecake, blackberry and red wine compote 8

Local cheese board, apple and tomato chutney and crackers 1 piece 7 / 2 piece 13