

LOUNGE MENU

A selection of sweet and savoury treats
Served between 12:00 - 17:30

SMALL PLATES £5.00

Lemon Thyme Roasted Beetroot

Honey & Mustard Chipolatas

Chestnut Mushroom Vol-Au-Vents

Beetroot & Hazelnut Hummus

...OR A LITTLE LARGER

A Pinch of Salts 'Homegrown' Cured Meats £12
Caramelised Red Onion

Trio Cheese Board £12.50
Chefs Selection of Sussex's Finest Cheeses, Chutney & Crackers

Elephant Garlic & Herb Bread £4.75
Lemon South Downs Butter

Tangmere Peppers 4.75
Roasted Garlic Mayo

SOURDOUGH CRUMPETS £6.00

Spiced Pea & Pickled Red Onion

Trenchmore BBQ Beef

Goodwood's Organic Charlton Cheddar & Chutney

SOMETHING SWEET

CAKES £3.50

Tash's Afternoon Cake Selection,
Gluten Free Chocolate Brownie

SCONES £4.50

The Loft's Strawberry Jam & Clotted
Cream

Berry & Brownie Sundae £4.50

Mixed fresh berries, dairy ice cream &
brownie pieces

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements or calorie content.

FLAVOUR OF THE
MONTH

TWO DRIFTERS
RUM

A Punchy delicious spirit made from sugar
cane or Molasses.

Mojito / Redcurrant Berry Mojito - £12

Two drifters' white rum, fresh limes, mint and topped with soda (classic)
Or Add Redcurrant for a summery kick.

National Grid sour - £12

Two drifters' signature aged rum, Lime juice, electric daisy syrup and
angostura bitters

Windrush windup £12.00

An Anglo-Caribbean mix of Drifters over spiced pineapple rum, mint, lime
juice, sugar syrup and English sparkling wine

BlueBreeze £12.00

Drifters lightly spiced rum, fresh lime juice and a homemade blueberry
syrup

Local Treats

Hairy Pig Sparkling Cider - 4.5% - Sussex £7
Refreshing, tangy, lemon - apple flavour

