

# Muddy Boots & Falling Leaves



## Breakfast, Brunch and a great Pub Lunch with breakfast until noon and lunch until 4pm

OPEN FISH FINGER SANDWICH south coast fish finger, mushy peas, tartare sauce, chips.....£8.00

WHOLE CAMEMBERT PERHAPS TO SHARE Honey & rosemary baked,  
orange marmalade, toasted ciabatta.....£13.00

JAMIES PORK & LEEK SNAGS Creamed mash potato, seasonal marsh greens,  
Kent cider & onion gravy.....£12.00

don't forget Daily Doings too!

### 🍴🍴🍴 Lunch & Beyond 🍴🍴🍴

DAILY BROTH always changing with our larder, always with crusty bread.....£5.50

SCOTCH HENS EGG WITH BLACK PUDDING, crackling, apple chutney.....£8.00

FISH PLATTER smoked mackerel pate, Hastings shell on prawns, south coast fish fingers,  
Crisp Hens eggs. Crisp bread, grilled lemon, tartare sauce £9.50 to share.....£19.00



HOOKED & COOKED south coast fish.....See Daily Doings

LOOKERS BEEF BURGER swiss cheese, red onion, gem lettuce, beef tomato, gherkin,  
brioche bun & hand cut chips.....£13.65

CRISP FRIED HALLOUMI BURGER red onion, gem lettuce, sun dried tomato & olive tapenade, mayonnaise,  
brioche bun & hand cut chips.....£12.50

HOOKERS FISH PIE whatever they might catch we cook with leeks, dill, hens egg,  
choppy mash potato and winter greens.....£16.00

SUSSEX-STEER STEAK thyme & garlic roasted tomato, flat mushroom, caramelised onion,  
triple cooked chips.....see daily doings for todays cuts

SAUCES with your steak: Green peppercorn, Blue cheese, Roasted garlic and herb.....£2.50

BONFIRE PIZZA roasted tomato sauce, mozzarella (vegan cheese pizza available)  
your choice of 3 toppings.....£14

Toppings - Local pork sausage, smoked bacon, goats' cheese, mushrooms, onions, piquillo peppers,  
olives, anchovies, pepperoni, chilli, chorizo

PIG RIBS TO SHARE Slow roasted ribs, whiskey glazed BBQ sauce, hot and spicy potato, chillies,  
peas & red onion, buttered corn on the cob  
all chased down with our very own Jack Daniels Whiskey Sour!.....£40

Just a little more: garden salad, corn on the cob, vegetables, triple cooked chips, garlic flat bread....£3.00







## Something Sweet?



FRUIT CRUMBLE roasted and toasted oats & nut crumble but fruits vary with the season so do please ask always with custard or iced cream.....£7.00

A BANOFFEE PIE half pint jug of Biscuit base, toffee sauce, banana, fresh cream.....£7.50

Chocolate Orange Mousse, homemade biscuit.....£7.00

Allsop & Walker Artisan Cheeses, Ramblinns chutney, frozen grapes, celery, biscuits.....£9.50

Selection of ice creams & sorbets.....£5.50

Vegan Ice Cream

### Krohn Ports

a 50ml Glass

Krohn Colheira 1982	£12.00
Krohn Colheira 1996	£6.20
Krohn Colheira 2012	£5.00



### From the Cup

our coffee only the very best we can source so always Monmouth of London's Borough Market SE1

espresso	single/double	£2.20/2.75
cappuccino		£2.75
latte		£2.75
americano		£2.75
flat white		£2.75

Hot chocolate - cadburys of course, fresh dairy cream £3.10

Tea - by the pot or cup choose earl grey, english breakfast, peppermint, fruit. £2.50

LIQUOR COFFEE - just a real treat and a great way to finish perhaps with an Irish whiskey liquor coffee though we forgive a brandy tia maria or any other combination you might choose ..... £6.30



### From the Pillow

Coming soon: The Hide at Rye Harbour

### and lastly..... From the Heart

because of your support, and others like you, there are 30 local people with jobs here. for every £1 you spend with us about 60pence returns back into the local community, our people. brewers. bakers. butchers. farmers. fishermen. growers. winemakers. tradesmen and women. local taxes to name but a few! We source, prepare, cook and pour almost entirely from local food and drink producers - that way we can be quite sure that sources are sustainable, humane and traceable right down to the boat, field, farm, herd or flock and when shopping further afield we do our utmost to be quite sure that our trade is with fair and like-minded good people wherever they might be. we cook and heat at least in part with locally coppiced and managed chestnut from renewable resources. by doing so, more than 25% of our energy costs are re-invested in woodland locally.

Finally for all of our endeavours only you bring us to life and we will never forget that so thank you once again from each and every one of us!!

## Thankyou!

IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR Larder AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US

WE ARE A BUSY PUB AND NUT PRODUCTS EXIST IN EVERYTHING WE DO.

