

Sunday 9th

Our kitchen is open today from 12 - 8 pm

Please note during busy periods food may take longer than expected to reach the table

We make all our dishes on site daily and cook to order, nothing is brought-in prepared or frozen (except the ice-cream) Day boat fish from the South coast, meat from Handcross butchers

Food allergy: If you have a food allergy or special dietary requirement please inform a member of staff before you order

FROZEN MARGARITA

Ocho blanco tequila,
Merlet Triple Sec, lime juice and sugar
£10

ESPRESSO MARTINI on tap

Ramsbury vodka, Merlet coffee
liquor, coffee, sugar and nitro gas
£10

Ultimate Provence Rosé

This rosé screams summer
Everything you want from a Provence rosé
175ml glass £9.3
Bottle £35

bread and oils £3 | olives £4

Colchester rock oysters with a Cabernet Sauvignon vinegar and shallot dressing each £2.2 half a dozen £12

Welsh rarebit £5

Korean fried chicken wings £8

Char-grilled merguez sausages with harissa £6

Half-a-kilo of rope-grown mussels with white wine, cream shallot, parsley and toasted sourdough £8

Burrata with heritage tomatoes from the Isle of Wight and oak smoked tomato balsamic (v) £8

English asparagus with hollandaise sauce and a poached Clarence Court egg £7

Beer battered haddock with chips, garden peas and fresh tartare sauce £8.5 | £14

Sri Lankan style vegetable curry with butternut squash, spinach, sweet potato and saffron rice (vegan) £14

Pan-fried lemon sole with tiger prawns, caper butter, dressed jersey royals and samphire £20

28 day dry-aged char-grilled T-Bone steak (600g) with chips, watercress and peppercorn sauce £30

Roast Dinners

All served with roast potatoes, green beans, carrots Yorkshire pudding and gravy

Roast sirloin of 28 day dry-aged beef (served rare) £16

Confit lamb shoulder £16

Slow roasted belly of pork £16

Vegetarian nut roast (V or Vegan without Yorkshire pudding) £14.5

Cauliflower cheese: roast cauliflower with melted cheddar, Emmental and parmesan cheese (V) £5

Beef cheek and bone marrow pie with garlic mash, purple sprouting broccoli and red wine jus

This pie takes us 3 days to make. Braised beef cheeks and vegetables in a rich full crust pastry

Please allow 45 minutes

£35 for 2 people

chips £4 | new potatoes £4 | mixed Salad £4 | purple sprouting broccoli £4

Chocolate brownie with chocolate sauce and vanilla ice cream £6

Passionfruit cheesecake £6

Union Ice-Cream Company: banana split, chocolate, cornflake, hazelnut, strawberry, vanilla, honeycomb, peach leaf £2

Sorbet: mango, raspberry Scoop £2

Artisan British cheese plate £8

Barbers vintage reserve cheddar, Golden Cross goats cheese and Barkham Blue, crackers, grapes, quince

Instagram: [thelockharttavern](https://www.instagram.com/thelockharttavern)

Twitter: [@lockharttavern](https://twitter.com/lockharttavern)

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The Lockhart Tavern, 41 The Broadway, Haywards Heath, RH16 3AS

Phone: 01444 440 696

We add an optional 10% service charge to all table service bills 100% of which is paid directly to the staff.
If you do not wish to pay the service charge please let us know and it will be removed.

C A S K

TAP	BREWERY	CASK	LOCATION	A.B.V	HALF	PINT
1.	Dark Star An extremely clean drinking pale golden ale with a strong floral aroma	Hophead	Partridge Green	3.8%	£1.9	£3.8
2.	Siren Roasty notes layered amongst subtle smoke, coffee and dark chocolate.	Coldblooded	Wokingham	5%	£2.3	£4.6
3.	Hairy Dog The combination of crystal malt, roasted barley and an English yeast strain	Best bitter	Haywards heath	4.1%	£2.1	£4.2
4.	Dorking Brewery Light, flowery citrus from Azacca & citra with a hint of orangy dank pine from Simcoe.	Pilcrow Pale	Dorking	4%	£2.6	£5.2
5.	Only With Love Smooth as a power ballad, packed full of melon and pineapple with a subtle twang of spice	Twice As Nice	Uckfield	4.5%	£2.2	£4.8
6.	Thornbridge A rich amber malt base supports the generous Simcoe, Nelson and Motueka hop build	Jaipur	Small Dole	5.4%	£2.9	£5.8

K E G

TAP	BREWERY	KEG	LOCATION	A.B.V.	HALF	PINT
7.	Wobblegate Medium apple cider, ultimate natural, crisp and refreshing	Eden Cider	Bolney	4.2%	£2.45	£4.9
8.	Lost Pier A homage to a true Munich Lagerbier Helles.	Lagerbier	Brighton	4.8%	£2.9	£5.8
9.	360 Double dry hopped juicy pale ale, packed with Citra and Mosaic hops.	Session IPA	Sheffield park	4.2%	£2.6	£5.2
10.	Missing Link This tropical NEIPA has a lovely soft, juicy mouth feel and deep orange hue with Azacca, Citra, Simcoe and Mosaic hops.	Capuchin	Chiddinglye	6.8%	£4.75	£9.5
11.	Fruli A smooth, easy to drink premium Belgium White Beer brewed with pure Strawberry Juice.	Strawberry Beer	Belgium	4.1%	£3	£6
12.	Time&Tide Bags of hops mean juicy citrus and tropical fruit flavours with a pleasantly bitter finish.	APA Jim	Eastry	5.4%	£3.25	£6.5
13.	Tiny Rebel Stay Puft Imperial Irish Coffee Marshmallow Porter	Stay puft	Newport	9%	£5.5	£11
14.	Brixton brewery American IPA Malty sweetness with a floral, citrus and tropical fruit hit. Bold and satisfying.	Electric IPA	Brixton	6%	£3.5	£7
15.	Time&Tide Brewed with a colossal, punchy hops collection - Centennial, Simcoe, Mosaic, Ella and Equanot	Monster soup DIPA	Eastry	8%	£4	£6 £12
16.	Unbarred Raspberries, Vanilla and Almonds with a sweet but tart finish	Bakewell tart	Brighton	6.5%	£3.5	£7

Korean Fried Chicken Wings to share

5 £8 / 10 £15 / 15 £20 / 20 £25

In the beer fridge:

Full menu available upon request
Loads to choose from!

Sunday roasts every Sunday from noon

Bookings are highly advised

GIN 25ml

Silent Pool £5.2
Brighton £5.5
Ditchling £5.2
Gin Mare £5
Monkey 47 £6
Colonel Fox £4
Sipsmith £4.5
Chase £4.5
Plymouth £4
Chase grapefruit £5.5
Rhubarb £5
Bathtub £4

Fever-Tree mixers
£1.4 each

RUM

Goslings dark £4
Kraken £5
Diplomatico £5
Phantom £4
Sailor Jerry £4

WHISKY/WHISKEY SCOTLAND

Glenkinchie 12 year £5
Dalmore 15 year £6
Cragganmore 12 year £4
Glenfiddich 21 year £13
Balvenie 21 year £13
Highland park 18 year £9
Caol Ila 12 year £5
Jura Superstition £4
Laphroaig 10 year £5

JAPAN

Yamazaki £6
Suntory Toki £4
Nikka from the barrel £6

AMERICAN WHISKEY

Eagle rare £5
Southern comfort £4

SWEDEN

Mackmyra 10 year £5
Mackmyra Svensk £6

IRELAND

Jameson £4
Bushmills 10 year £5
Green Spot £6