



WellDiggers recommendations

Gin & Tonic – Boe Raspberry & basil gin with double dutch lemon tonic	5.35
Beer – Beavertown brewery Gamma Ray APA, 330ml	5.25
Wine – Mulled Wine made with spices, citrus and cinnamon	4.50
Bubbles – Papat del Mas Cava, Spain	35.00
Cocktail – Amaretto Sours – amaretto shaken with lemon, sugar and angostura bitters	8.50
WellDiggers Team choice – Short Mojito – Cuban rum stirred with mint, lime and sugar	5.00

Starters

House breads & stone in green olives, <i>extra virgin rapeseed oil, balsamic</i>	8.50
Roasted artichoke, torched <i>bric, chicory, sweet chilli & onion jam</i>	8.50
Smoked salmon, <i>beetroot, fennel pickles</i>	9.00
Duck, raisin & pistachio terrine, <i>pickled raisin chutney, toasted sourdough</i>	9.00
Spiced parsnip soup, <i>warm country loaf</i>	6.00
Herb gnocchi, wild mushroom, spinach, <i>garlic & truffle cream sauce</i>	8.50
Devilled whitebait, <i>tartare sauce, lemon wedge</i>	6.00
Mac & cheese fritters, <i>garlic & herb dip</i>	7.00
Venison scotch egg, <i>redcurrant reduction</i>	8.50

Sunday Roast

Served with Roast potatoes, cauliflower cheese, Yorkshire pudding, seasonal vegetables and gravy

Roast Striploin of Beef	21.50
Roast Pork Belly, Apple Sauce	18.50
Roast Chicken	18.50
Wild mushroom, squash & chestnut wellington	17.50
Meat free roast dinner	12.50

Mains

Crispy-battered haddock, <i>chunky chips, crushed peas, tartare sauce</i>	16.50
British beef brisket burger, <i>cheese, ruby slaw, baby gem, fries, onion relish, Add dry cured bacon</i>	15.00 / 1.00
Turkey, bacon & Madeira Pie, <i>creamy mash, seasonal greens</i>	15.50
Miso roasted squash, <i>tenderstem, puffed wild rice, steamed grains, spiced mango & soya yoghurt</i>	14.50
Roasted Cod, <i>chickpea & chorizo stew, herb oil</i>	17.50
Black bean burger, <i>baby gem, onion relish, ruby slaw, fries Add Halloumi</i>	14.50 / 1.50
Sea Bass fillet, <i>romesco sauce, sautéed new potatoes</i>	17.50

WellDiggers Daily Specials

Chicken liver parfait, <i>sourdough bread, onion chutney</i>	9.00
Roasted wood pigeon, <i>roasted new potatoes, mushroom, tomato, peppercorn sauce</i>	17.50

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.
vg=vegan, v=vegetarian, gf=gluten free



Cocktails

Lychee Martini – a mix of lychee liqueur & puree, vodka & sugar syrup	£8.50
Strawberry Daiquiri – Havana Club Rum, Strawberry liqueur, puree, lime juice and sugar	£8.50
Elderflower Collins – Mermaid gin, elderflower liqueur, lemon, sugar & soda	£8.50
Passionfruit Martini – sapling vodka, passionfruit mix, vanilla syrup & lime	£8.50
Espresso Martini – Sapling vodka, conkers cold brew with a shot of espresso	£8.50
Manhattan – English whisky & red vermouth stirred together	£8.50
Amaretto Sours – Saliza amaretto, lemon juice, sugar & angostura bitters	£8.50
Bloody Mary – Belvedere vodka infused with citrus fruit, spices and tomato juice	£8.50
Aperol Spritz – The classic Italian cocktail mixing Aperol, Prosecco & soda with an orange slice	£9.25
Sipsmith Summer Cup – Quintessentially British blend with fruit and lemonade	£7.00

Cask Ale

Our selection of ales from Langham Brewery
Award winning independent brewery in Petworth

Cider

Orchard Thieves
Dry cider on draught
Silly Moo Cider
From 13 miles away in Horsham

Craft Beer

Beavertown Brewery, Enfield
Neck Oil Session IPA or Gamma ray APA

Brixton Brewery, London
Reliance Pale Ale, Atlantic APA, Low Voltage IPA

Free From Brewery, Poole
Session IPA or Pilsner

Small Beer from Small Beer Brewing CO
2.1% from southeast London

Our range of Gins

(a selection, ask for our full range)

Chilgrove Signature – Chichester, Sussex
The only English gin made from grapes, blended with 11 botanicals.

Silent Pool – Albury, Surrey
Using 24 botanicals gives a full bodied citrus taste

Mermaid – Ryde, Isle of Wight
Classic dry style or pink

Sipsmith – Chiswick, London
Your choice of lemon drizzle or strawberry smash

Whitley Neill – City of London
Rhubarb & ginger or raspberry

Chase Distillery – Hereford, Herefordshire
Choose from rhubarb, elderflower, orange & pink grapefruit

Silverback Mountain Strength – Upton Grey, Hampshire
Made using seven botanicals

Adult Soft Drinks

Nix & Kix sparkling blood orange and turmeric, mango & ginger, watermelon & hibiscus

Cawston press sparkling rhubarb, lemon & elderflower or apple

Mangojo goji berry & green tea

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