

A decorative border of stylized leaves in shades of purple, pink, and green surrounds the text.

THE PILOT INN

the country pub in town

BRIEF HISTORY AND THE ORIGINS OF THE BUILDING AND
THE SUBSEQUENT FISHERMAN'S COTTAGES THAT STOOD
HERE AND THROUGH THE CAR PARK, AS IT NOW EXISTS

The cottages were copyhold of the manor of Eighington alias Ripe and Richard Francis and his wife Jane were admitted to the property under the terms of the will of Edward Hart dated 1879.

On the death of Jane Francis, 7-8 Harts Cottages were passed to her son Charles (Edward Hart's great-nephew) in Nov 1907 no 3 passed to Caroline Marian, her daughter, wife of Albert

Ernest Self of Philadelphia USA no 1 to Ann Jane, another daughter, wife of Thos Cleghorn of Clapton. Charles sold his 4 cottages (now, confusingly, re-numbered 1 and 2) to Caroline Self in April 1908 and these were enfranchised immediately.

Later abstracts of title to these properties survive.

The neighbouring property the Pilot Inn (first referred to as such in 1889) was copyhold of the same manor and also previously a parcel of Lovells, an occupier at an earlier date than Edward Hart. Dennis Coppard and his wife Ann held the property up to 1880, when it passed to their youngest son Samuel of Holywell House, Meads, plasterer who surrendered it in 1889 to John Hide of the 'Pilot Inn' innkeeper.

The Star Brewery Co applied for permission to demolish 1- 6 Hart's cottages to provide a car park for the 'Pilot Inn' in 1959.

EVENING MENU

Monday to Saturday - 5pm to 9pm

NIBBLES & STARTERS

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|--|--------------|--|-------|
| WARM CIABATTA ROLL   | 5.00 | OVEN BAKED CAMEMBERT   | 14.50 |
| Maldon sea salt, extra virgin olive oil & balsamic reduction | | To share - served with warm ciabattas, butter & caramelised onion chutney | |
| GARLIC & CHILLI MIXED OLIVES   | 4.50 | PRAWN COCKTAIL | 9.50 |
| HANDMADE PITTA BREAD  | 5.00 | Fresh prawns in homemade Marie Rose sauce, baby gem lettuce, cherry tomatoes, dill, lemon, buttered malted bloomer | |
| Za'atar, hummus and spicy zhug | | | |
| PAN FRIED PADRON PEPPERS   | 7.00 | CREAMY MUSHROOMS ON TOAST | 9.50 |
| Maldon sea salt and garlic mayonnaise | | Grilled ciabatta, parmesan shavings & pea tendrils | |
| BATTERED CHICKEN NUGGETS | 8.50 | BRINDISA MINI CHORIZO  | 8.50 |
| BBQ sauce | | Garlic mayonnaise | |
| GREEK SALAD   | 8.00 14.00 | NAKED WHITEBAIT | 7.50 |
| Baby gem lettuce, cherry tomatoes, mixed olives, feta, red onion, mixed herbs & extra virgin olive oil | | Tossed in spice, spicy mayonnaise, lemon wedge | |

MAIN COURSES

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| LOCAL BEER BATTERED COD FILLET | 16.75 | THE PILOT INN'S | 16.50 |
| Chunky chips, garden peas, tartare sauce & lemon | | CLASSIC CHEESEBURGER | |
| PAN FRIED RUMP OF LAMB  | 26.00 | Poppyseed bakery brioche bun, baby gem lettuce, tomato, red onion, burger sauce served with skinny fries & coleslaw | |
| Herby Parmentier potatoes, garlic butter sautéed green vegetables, red wine jus & mint sauce | | PLANT BASED | 16.50 |
| SLOW ROASTED | 19.00 | VEGAN CHEESEBURGER  | |
| SUSSEX PORK BELLY  | | Vegan brioche bun, lettuce, tomato, red onion, vegan cheese, ketchup & vegan mayonnaise served with skinny fries | |
| Creamy mash potato, vegetables of the day; black pudding, gravy & apple sauce | | PAN FRIED FILLET OF SEA BASS  | 19.50 |
| HANDMADE STEAK & GUINNESS PIE | 17.50 | Herby new potatoes, garlic butter sautéed tender stem broccoli and green beans, tomato and caper salsa, basil oil | |
| Choice of potatoes, vegetables of the day & homemade gravy | | SEARED HARISSA SALMON NIÇOISE  | 20.00 |
| MEDITERRANEAN | 15.00 | Garlic & herb new potatoes, mixed leaves, roasted cherry vine tomatoes, green beans, mixed olives, pickled red onion, rich yolk soft boiled egg & virgin avocado oil | |
| VEGETABLE TART  | | HUNTER'S CHICKEN | 17.50 |
| Salad garnish, choice of potatoes & vegan mayonnaise | | Breast wrapped in bacon & BBQ sauce with melted cheese on top, served with salad garnish, skinny fries & mayo coleslaw | |
| 28 DAY MATURED 12OZ | 28.00 | | |
| SIRLOIN STEAK  | | | |
| Chunky chips, roasted cherry vine tomatoes & Café de Paris butter | | | |
| Add Creamy Mushrooms 3.50 Or Peppercorn Sauce 2.50 | | | |

CHILDREN'S MENU 9.00 (UNDER 12'S)

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| BATTERED CHICKEN NUGGETS | SPAGHETTI BOLOGNESE |
| With skinny fries & baked beans | Served with grated cheddar & garlic bread |
| BUTCHERS SAUSAGES | MOZZARELLA & |
| OR VEGAN SAUSAGES | TOMATO PIZZA |
| Served with skinny fries & garden peas | Served with skinny fries |

 Vegetarian  Vegan  Gluten Free  Gluten Free Option  Vegan Option

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.