

SUNDAY MENU  
ORDERS 12PM - 5.45PM

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.

 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.

SEE STAFF OR SPECIALS BOARD FOR TODAY'S CHEF'S DISHES & DESSERTS

## NIBBLES & STARTERS

**WARM CIABATTA ROLL**   5.00

Maldon sea salt, extra virgin olive oil, balsamic glaze

**NAXOS MIXED PITTED OLIVES**   5.00

**PAN FRIED PADRON PEPPERS**   7.50

Maldon garlic and chilli sea salt, garlic mayonnaise

**BATTERED CHICKEN NUGGETS** 8.50

House of Lords BBQ sauce

**BRINDISA MINI JUICY & RICH CHORIZO DULCE**  8.50

Garlic mayonnaise

**TRADITIONAL PRAWN COCKTAIL** 9.50

Fresh prawns in homemade Marie Rose sauce, baby gem lettuce, cherry tomatoes, dill, lemon, buttered malted bread

**GREEK SALAD**   **STARTER 8.00 | MAIN 14.00**

Baby gem lettuce, mixed herbs, mixed olives, feta cheese, red onion, cherry vine tomatoes, extra virgin olive oil

**NAKED WHITEBAIT**  8.00

Tossed in Caprica spice, spicy mayo, Maldon garlic sea salt, lemon

**PINT OF "SHELL ON" PRAWNS** 9.50

Marie Rose sauce and lemon



## MAIN COURSES

### SUNDAY ROAST

All served with roast potatoes, seasonal vegetables, gravy

**ADD YORKIE 1.00 - STUFFING PORTION 0.85**

**CORNER CUT TOPSIDE OF BEEF, YORKSHIRE PUDDING, HORSERADISH** 20.95

**SLOW ROASTED SUSSEX BELLY OF PORK, APPLE SAUCE**  18.95

**HOMEMADE CARROT LEEK & CASHEW NUT ROAST**  16.50

**LOCAL BEER BATTERED COD FILLET** 17.95

Chunky chips, garden peas, tartar sauce, lemon wedge

**OUR HANDMADE STEAK & GUINNESS PIE** 18.00

Choice of potatoes, vegetables of the day, homemade gravy

**THE MEDITERRANEAN VEGETABLE TART**  16.50

House salad, choice of potatoes, vegan mayonnaise

**THE PILOT INN'S CLASSIC CHEESEBURGER**  16.50

Poppyseed bakery brioche bun, baby gem lettuce, tomato, red onion, burger sauce, served with skinny fries and coleslaw

**PLANT BASED VEGAN BURGER**   16.50

Vegan brioche bun, baby gem lettuce, tomato, red onion, vegan cheese, ketchup, vegan mayonnaise, served with skinny fries



## CHILDREN'S MENU (UNDER 12'S)

**CHILDREN'S ROAST OPTION** 12.75

Children's roast beef, roast potatoes, vegetables, gravy, Yorkshire pudding

**BATTERED CHICKEN NUGGETS** 9.00

With skinny fries & baked beans

**BUTCHERS SAUSAGES OR VEGAN SAUSAGES** 9.00

Served with skinny fries & garden peas

**MACARONI CHEESE** 9.00

Served with a salad garnish