



THE PILOT INN

the country pub in town

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.

NIBBLES & STARTERS

WARM RUSTIC CIABATTA  	5.00
<i>Cold pressed olive oil, balsamic reduction, Maldon sea salt</i>	
GARLIC & CHILLI MIXED OLIVES  	4.50
NAKED WHITEBAIT	7.50
<i>Tossed in spice, spicy mayonnaise, lemon wedge</i>	
PRAWN COCKTAIL	9.50
<i>Fresh prawns in our Marie Rose sauce, baby gem, dill, lemon & buttered wholemeal bread</i>	
GOATS CHEESE TART & CARAMELISED ONION TART 	8.50
<i>Served with cherry tomatoes, cooked beetroot, dressed watercress and balsamic glaze</i>	
BRINDISA MINI CHORIZO DULCE 	8.50
<i>Served with garlic mayonnaise</i>	
CREAMY MUSHROOMS ON TOAST	9.50
<i>Grilled ciabatta, pea shoots, parmesan sharings</i>	

MAINS

SHARP'S DOOM BAR	16.75
BATTERED LOCAL FRESH COD	
<i>With chunky chips, garden peas, tartare sauce and lemon</i>	
HANDMADE PIE OF THE DAY	17.50
<i>Served with chunky chips or skinny fries, vegetables of the day & homemade grary</i>	
THE PILOT INN CHEESEBURGER 	16.50
<i>Served in a brioche bun with baby gem lettuce, tomato, red onion, burger sauce, skinny fries & homemade coleslaw</i>	
PLANT BASED VEGAN CHEESEBURGER 	16.50
<i>In a vegan brioche bun, baby gem lettuce, tomato, red onion, vegan mayo & ketchup with skinny fries</i>	
MEDITERRANEAN VEGETABLE TART 	16.50
<i>Served with salad garnish, choice of potatoes and vegan mayonnaise</i>	
SEARED HARISSA SALMON NIÇOISE 	20.00
<i>Mixed leaves, garlic & herb new potatoes, green beans, pickled shallots, mixed olives, roasted cherry vine tomatoes, rich yolk soft boiled egg, extra virgin avocado oil</i>	

SUNDAY ROAST

All served with roast potatoes, seasonal vegetables & grary

CORNER CUT TOPSIDE OF BEEF & YORKSHIRE PUDDING

18.75

SUSSEX BELLY OF PORK

18.50

HOME-MADE NUT ROAST

16.50

CHILDREN'S MENU

CHICKEN NUGGETS	9.00
<i>Served with skinny fries and baked beans</i>	
ROAST BEEF	12.75
<i>Served with all the trimmings</i>	
VEGAN SAUSAGES 	12.75
<i>Served with all the trimmings</i>	
BUTCHERS SAUSAGES	9.00
<i>Served with fries & garden peas</i>	
SPAGHETTI BOLOGNESE	9.00
<i>Served with grated cheddar and garlic bread</i>	

SEE STAFF OR DISPLAY/SPECIALS BOARD FOR
CHOICE OF TODAY'S CHEF'S DISHES & DESSERTS

 Vegetarian  Vegan  Gluten Free  Gluten Free 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.