

T H E 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.

LUNCH MENU

Monday to Saturday - Noon to 5pm


TOASTED CIABATTA ROLLS 9.00

All served with coleslaw & crisps

Butchers sausage &
caramelised onion chutney 

Ciabatta of the day
see staff for today's option

Homemade bbq pulled pork & coleslaw 

Vegan chick'n, gem lettuce, tomato
& vegan sriracha mayonnaise 

SIDES

CHIPS 5.00
Add cheese 1.00

GARLIC BREAD 5.00
Add cheese 1.00

CHILDREN'S MENU 9.00 (UNDER 12'S)

BATTERED CHICKEN NUGGETS
With skinny fries & baked beans

SPAGHETTI BOLOGNESE
Served with grated cheddar & garlic bread

BUTCHERS SAUSAGES
OR VEGAN SAUSAGES
Served with skinny fries & garden peas

MOZZARELLA &
TOMATO PIZZA
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.

LUNCH MENU

SERVED MON-SAT NOON-5PM

NIBBLES & STARTERS

WARM CIABATTA ROLL  	5.00	GOATS CHEESE & CAMELISED ONION TART	9.50
<i>Maldon sea salt, extra virgin olive oil & balsamic reduction</i>		<i>Cherry tomatoes, cooked beetroot, dressed watercress & balsamic glaze</i>	
GARLIC & CHILLI MIXED OLIVES  	4.50	PRAWN COCKTAIL	9.50
HANDMADE PITTA BREAD 	5.00	<i>Fresh prawns in homemade Marie Rose sauce, baby gem lettuce, cherry tomatoes, dill, lemon, buttered malted bloomer</i>	
<i>Za'atar, hummus and spicy zhug</i>		CREAMY MUSHROOMS ON TOAST	9.50
PAN FRIED PADRON PEPPERS  	7.00	<i>Grilled ciabatta, parmesan shavings & pea tendrils</i>	
<i>Maldon sea salt and garlic mayonnaise</i>		BRINDISA MINI CHORIZO 	8.50
BATTERED CHICKEN NUGGETS	8.50	<i>Garlic mayonnaise</i>	
<i>BBQ sauce</i>		NAKED WHITEBAIT	7.50
GREEK SALAD  	8.00 14.00	<i>Tossed in spice, spicy mayonnaise, lemon wedge</i>	
<i>Baby gem lettuce, cherry tomatoes, mixed olives, feta, red onion, mixed herbs & extra virgin olive oil</i>			

MAIN COURSES

LOCAL BEER BATTERED COD FILLET	16.75	PLANT BASED VEGAN CHEESEBURGER 	16.50
<i>Chunky chips, garden peas, tartare sauce & lemon</i>		<i>Vegan brioche bun, lettuce, tomato, red onion, vegan cheese, ketchup & vegan mayonnaise served with skinny fries</i>	
SLOW ROASTED SUSSEX PORK BELLY 	19.00	PAN FRIED FILLET OF SEA BASS 	19.50
<i>Creamy mash, vegetables of the day, black pudding, gravy & apple sauce</i>		<i>Herby new potatoes, garlic butter sautéed tender stem broccoli and green beans, tomato and caper salsa, basil oil</i>	
GRILLED CHICKEN & BACON OR GRILLED HALLOUMI & FACON BACON CAESAR SALAD	16.00	SEARED HARISSA SALMON NIÇOISE 	20.00
<i>Cos lettuce, vegetarian Parmesan, herby croutons, and Caesar dressing</i>		<i>Garlic & herb new potatoes, mixed leaves, roasted cherry vine tomatoes, green beans, mixed olives, pickled red onion, rich yolk soft boiled egg, extra virgin avocado oil</i>	
HANDMADE STEAK & GUINNESS PIE	17.50	KOREAN FRIED CHICKEN BURGER	17.00
<i>Choice of potatoes, vegetables of the day & homemade gravy</i>		<i>Poppyseed bakery brioche bun, crunchy red cabbage and bell pepper slaw, cheese, sriracha mayonnaise, served with skinny fries</i>	
MEDITERRANEAN VEGETABLE TART 	15.00		
<i>Salad garnish, choice of potatoes & vegan mayonnaise</i>			
THE PILOT INN'S CLASSIC CHEESEBURGER 	16.50		
<i>Poppyseed bakery brioche bun, baby gem lettuce, tomato, red onion, burger sauce served with skinny fries & coleslaw</i>			

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