



All our dishes are designed to share, so order a feast for the table and get stuck in. Or go your own way, if you'd prefer.

A SIP TO START

- Fino sherry **6**
- Manzanilla sherry **6**
- White Port & Tonic **6.5**

TO NIBBLE

- Olive oil, balsamic, sourdough (ve) **2.5**
- Green olives (ve) **3**
- Salted Catalan almonds **5**
- Sussex snacking salami, from Lewes **5**



FARMYARD

- Chicken liver and sherry paté **5.5**
- Mini chorizo sausages **5.5**
- Ham croquetas **5.5**
- Pan-fried chicken hearts, dabbing dust **7**
- Bone marrow on toast **5**

PEVENSEY SALT MARSH LAMB CHOPS

- Montague Hankham Estate, Pevensey
- >Colcannon, fried onions, Port jus **16**
 - >Harissa beans, broccoli, almonds **16**
 - >Squash, sage butter, charcoal cheddar **16**

EATS MINCE AND LEAVES

Our take on Laotian laap - free-range Dingley Dell pork mince, coriander, mint, chilli, ginger, peanuts, pomegranate molasses, and baby gem cups **10.5**

BEXHILL BEEF STEAKS

- Holmes Farm, Bexhill
- >Skirt steak, aioli, herbs **13.5**
 - >Rib-eye steak, aioli, herbs **17**
 - + add bone marrow **3**



BACKYARD

- Caramelised onion hummus (ve) **4.5**
- Tahini smashed aubergines (ve) **5.5**
- Wild mushroom croquetas (v) **5.5**

BROCCOLI HARISSA BEANS

- Harissa butter beans, sprouting broccoli, Catalan almonds (ve) **8**
- + add Pevensey Salt Marsh lamb chops **8**

SAGE BUTTER SQUASH

- Butternut squash, sage butter, black charcoal cheddar (v) **8**
- + add Pevensey Salt Marsh lamb chops **8**

HASSELBACK BUTTERNUT

- Half butternut, pomegranate molasses, coriander, tahini, yoghurt (v) **9.5**

ROASTED BEETROOT

- Slow-roast beetroot, warm hummus, caramelised onions, zaatar, salsa (ve) **13**
- + add Bexhill skirt steak **6**

WHOLE BAKED CAULIFLOWER

- Whole roasted cauliflower, herbs, chilli, garlic, seeds (ve) **10**



BOATYARD

- Pickled anchovies "boquerones" **4.5**
- Cockle popcorn **6**
- Mackerel rillettes **6.5**
- Buttered anchovy soldiers **4.5**
- Truffled tuna tartare **9**

GRILLED RYE BAY SCALLOPS

- >Chorizo butter **3.5 each**
- >Coriander pesto **3 for 10**
- >Lemon and truffle oil

HASTINGS FISH

Ask about our catch(es) of the day, always from Hastings, always sustainable.



ON THE SIDE...

- Chips, rosemary salt (ve) **3.75**
- Carrots, Manzanilla honey (v) **3.5**
- Buttered greens (v) **3.5**
- Green salad (ve) **3.5**

FOR THE HERD TO SHARE

Farmyard Platter 19

Sussex salami, Serrano ham, mini chorizo sausages, Brighton Blue, Willowsoft goat cheese, West Country Cheddar, chicken liver and sherry paté, pickles, St Leonards sourdough, South Downs butter

Boatyard Platter (ve) 20

Cockle popcorn, Hastings mackerel rillettes, truffled tuna tartare, pickled anchovies "boquerones", Rye bay scallop (subject to the seas)



Backyard Platter (ve) 16

Brighton Blue, Willowsoft goat cheese, West Country Cheddar, harissa butterbeans, hummus, pickles, St Leonards sourdough, South Downs butter

Vegan Platter (ve) 15

Truffled mushrooms on toast, hummus, tahini smashed aubergines, tomato, harissa butterbeans, pickles, St Leonards sourdough

SAY CHEESE



1 piece **5** | 3 pieces **9** | 6 pieces **16**

Add a glass of Port **6**

*Willow Soft Goat (Hailsham)
West Country Cheddar (Somerset)
Brighton Blue (Brighton)
Burwash Rose (Stonegate)
Sussex Brie (Mayfield)
Old Amsterdam Gouda (Netherlands)
Diaz Miguel Manchego (Spain)*

CHARCUTERIE



Serrano ham **8** Mini chorizo sausages **5.5**
Sussex snacking salami **5**

A plate of ham heaven

Jamón de bellota Iberico 100g **23**

<<FOR THE REMAINERS>>

Sussex meets Spain charcuterie platter **10**
Serrano and Manchego, Sussex honey **10**
Manchego with Sussex honey and thyme **7**

SOME OF OUR SUPPLIERS

Oak Bakery, St Leonards

Sourdough

Northiam Dairy, Rye

Milk, cream, yoghurt

Orchard Eggs, Ripe

Biodynamic eggs

South Downs Butter, Rudgwick

Butter

Holmes Farm, Bexhill

Beef

Montague Hankham Estate, Pevensey

Salt Marsh Lamb

Old Town Boats, Hastings

Fresh fish

Arcade Fisheries, Hastings

Local shellfish

Pea Pod Veg, Hailsham

Leaves, greens and seasonal veg

Beal's Farm, Lewes

English charcuterie

Storm Coffee, Hastings

Coffee beans (also available ground to go)

Raffo & Ridgeway, St Leonards

Cakes and bakes

Brindisa, London

Spanish charcuterie, olive oil, olives

SWEETIES

Rice pudding with young rhubarb **6.5**
Perfect with a Monbazillac dessert wine

Chocolate and Earl Grey torte (gf) **6.5**
Perfect with a Brumaire dessert wine **13.5**

Churros with chocolate sauce **6**
Perfect with a Moscatel dessert sherry **5.5**

Ice cream, chocolate sauce (gf) **4**

DIGESTIFS

Chateau Darroze Bas-Armagnac, Grand Assemblage 12ans

Liquorice, cinnamon, toffee and apple swirl in this refined and mature 12-year-old from an impeccable producer. **6 (double for 10)**

The Glenrothes Vintage Reserve Single Malt Whisky

Honey, vanilla and hazelnut abound in this rich, well-aged whisky that benefits from ageing in sherry casks. **6 (double for 10)**

Espresso Martini (ve) 8

Made with Storm coffee, roasted in Hastings, plus our own blend of vodka coffee liqueur... you know you want to!

CHOCOLATES TO SHARE (OR NOT)

A jar of hearts, handmade in St Leonards by The C Note from single estate chocolate. Choice of 3 flavours.

Honey & Bee Pollen (v) (gf)

Fig (ve) (gf)

Rosemary & Sea Salt (ve) (gf)

10.5

SWEET

Monbazillac 6

Château Septy, Sauvignon Blanc / Sémillon, 2013, France, 12.5%

Made from vines averaging 40 years old, this darling of the French sweet wine world is brilliantly balanced so as to be sweet and rich but not cloying, with seductive flavours of honey and blossom.

Moscatel Dorado Sherry 6

Bodegas Cesar Florido, Muscat, NV, Jerez, Spain, 17.5%

A Farmyard favourite, this sticky sweet sherry spends two years in chestnut barrels which give it a lovely nutty flavour, along with hints of orange blossom and caramel.

Saint Mont '11 year old' (vegan) 9.5

St Mont Blanc d'Exception, Producteurs Plaimont, 2007, France, 13%

A seriously special white wine from south west France. Over eleven years old, but still with a hit of fresh acidity to cut through its floral honey-sweet flavours. Great with cheeses and charcuterie, puddings, or on its own.

Brumaire 13.5

Domaines Brumont, Petit Manseng / Petit Courbu, 2011, France, 13%

A truly special dessert wine which is sweet but not sticky, with sumptuous flavours of orange blossom, pollen and honey spread on brown toast.