

 FARMYARD 

TO NIBBLE...

- Olive oil, balsamic, sourdough (ve) 2
- 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

BACKYARD

- Hummus (ve) 4.5
- Tahini smashed aubergines (ve) 5.5
- Wild mushroom croquetas (v) 5.5


BOATYARD

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



brexit sprouts

Battered Brussels sprouts,
Port relish, Sussex brie (v) 8

for the love of **VEG** 

a January menu of veg-first dishes

**Mushroom and blue
cheese Wellington**

Local mushrooms, Beauvale
blue, green salad (v) 10



artichokes in blankets

Roasted Jerusalem artichokes
wrapped in serrano ham 8

beetroot

Slow-roast beetroot, warm
hummus, caramelised onions,
zaatar, salsa (ve) 13



**add Bexhill beef steak 6*

broccoli + butter beans

Tomato, butterbeans,
harissa, herbs, sprouting
broccoli, Catalan almonds (ve)
9



**add Pevensey Salt Marsh lamb chops 7*

LOCAL HEROES

BEXHILL BEEF

Aged local skirt steak served with aioli and
herbs 13.5

PEVENSEY SALT MARSH LAMB

Salt Marsh lamb chops, sage butter,
roasted squash, black charcoal cheddar 16

HASTINGS FISH

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

lentil porridge

Slow-cooked lentils, red wine,
herbs (ve) 9

**add cheese 2 *add chorizo 3*



cauliflower

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

ON THE SIDE...

- Chips, rosemary salt (ve) 3.75
- Buttered Hailsham greens (v) 3.5
- Hailsham 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", home-cured gravadlax (subject to change)



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

Rudgwick near Horsham

South Downs Butter

Holmes Farm, Bexhill

Beef

Chessons Farm, Wadhurst

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

Sticky toffee pudding **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.

