

## THE LARDER

Green manzanilla olives **£3.5**  
Salted Catalan almonds **£5**  
Bread and olive oil **£3.5**

### SOURDOUGH

with South Downs  
butter and Maldon Sea Salt **£4**



### COLCHESTER ROCK OYSTERS

Naked (as it comes)  
Hot (chilli and lime)  
Dirty (pickle juice)  
Bloody (Bloody Mary)  
**£3 each | 3 for £8**



### CHARCUTERIE

Coppa (Lewes) **£8**  
Pepper salami (Lewes) **£6**  
Jamon Serrano **£6**  
Jamon Ibérico 100g plate **£18**



### CHEESE 1=£5 3=£12 6=£18

Brighton Blue | Burwash Rose  
Sussex Charmer | Sussex Brie  
Golden Cross Goat  
Loire Chèvre  
served with salt biscuits  
and Port and Onion Chutney

## FARMYARD



### FARMYARD

Mini chorizo sausages **5.75**  
Mini morcilla sausages **5.75**  
Bone marrow and soldiers **6.5**  
Chicken hearts, dabbing dust **7.5**  
Pork terrine, pickled veg **6**

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### Pevensey Salt Marsh Lamb

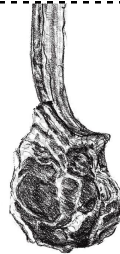
'Sussex does Barnsley' chops, peas,  
broad beans, courgette, garlic,  
goat's cheese **17**

### STEAK

Montague Farm, Pevensey  
Dry aged organic  
Sussex beef

Bone in rib steak **25**  
Fillet steak **28**

Add bone marrow **3.5**  
Served with seaweed salt chips,  
salad and steak butter



### Eats, Mince and Leaves

our take on Laotian laap: pork, mint,  
coriander, chilli, ginger, peanuts,  
baby gem **14**

### Grilled Organic Chicken

Moroccan-style grilled chicken,  
ras-el-hanout, date syrup **16**

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 prefer.



### BACKYARD

Green pea hummus(ve) **5.5**  
Red pepper & walnut muhammara(ve) **6**  
Sussex heritage tomato salad(ve) **6**  
Sussex Brie, truffle honey(v) **6**

Globe Artichoke, breadcrumbs,  
stilton fondue(v) **8**



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### Roast Cauliflower

Tahini, pomegranate molasses, golden  
raisins, pine nuts, cavolo nero(ve) **16**

### Slow-roast Beetroot

Slow-roast beetroot, warm hummus,  
caramelised onions, zaatar, salsa(ve) **15**

### Summer Vegetable Tagine

Dried figs, olive and lemon, served with  
cous-cous(ve) **15**

Ask for information on  
allergies/intolerances. Gluten-free  
and vegan alternatives available.



### BOATYARD

Marinated boquerones **5**  
Cockle popcorn, saffron aioli **6.5**  
Brown shrimp, spiced butter **9.5**  
Bagna Cauda **5**

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ASK ABOUT OUR  
CATCH OF THE DAY  
FISH PLATES



local, sustainable fish and  
seafood #HastingsFish

### ON THE SIDE

Chips, seaweed salt (ve) **3.75**  
Manzanilla sherry carrots (v) **4**  
Buttered local greens (v) **3.75**  
Corn on the cob,  
chilli & lime butter (v) **4**  
Local mixed leaf salad,  
vinaigrette (ve) **3.75**