

THE LARDER

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

SOURDOUGH

with homemade
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

Jamon Serrano £6
Jamon Ibérico 100g plate £18
>Add a glass of Manzanilla
sherry £6



CHEESE 1=£5 3=£12 6=£18

Blue Monday, Old Winchester,
Winterdale Oak Smoked, Sussex
Charmer, Loire Valley chevre
served with salt biscuits
and port & onion chutney
>Add a glass of Port £5

FARMYARD

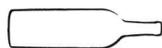


FARMYARD

Bone marrow and soldiers 6.5
Mini chorizo sausages 5.5
Pan-fried chicken hearts, dabbing
dust 7.5

Pork Belly

Crispy pork belly, soy, green papaya
som tam salad 10



Montague Farm, Pevensey
Dry aged organic
Sussex beef



Skirt 20
Bone in rib steak 25
Filet steak 28

>Add bone marrow 3.5
>Add 'surf and turf' prawns 3.5
Served with seaweed salt chips,
salad and aioli

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
Local heritage tomato salad(ve) 5.5
Red pepper & walnut
muhammara(ve) 6

Roast cauliflower, tahini,
pomegranate molasses,
dates, almonds, cavolo nero (ve) 7.5



Globe Artichoke,
breadcrumbs, stilton
fondue(v) 8



Summer Vegetable Tagine
Aubergines, chickpeas, olives,
served with cous-cous(ve) 15

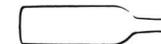
Slow-roast Beetroot
Slow-roast beetroot, warm
hummus, caramelised onions,
zaatar, salsa(ve) 15

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



BOATYARD

Marinated boquerones 5
Cockle popcorn, saffron aioli 6.5
Warm anchovy and garlic bagna
cauda, crostini 6.5
Crevettes - large shell-on prawns
with garlic and parsley 8



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

ON THE SIDE

Chips, seaweed salt (ve) 3.75
Manzanilla sherry carrots (v) 4
Buttered greens (v) 4
Local mixed leaf salad,
vinaigrette (ve) 3.75

PUDDING MENU

Sussex Mess

Local strawberries, black cherries and brown sugar meringue with Northiam Dairy cream 6.5

Apple cake

Warm apple, ginger and cinnamon cake with blackberry sauce and ice cream

Tawny Port and raisin

Ice cream, aged Tawny Port, soaked raisins 6.5

Ice cream and chocolate sauce 4.5

CHEESE

Brighton Blue | Burwash Rose
Sussex Charmer | Sussex Brie
Golden Cross Goat | Loire Chèvre

served with salt biscuits
and port & onion chutney

1=£5 3=£12 6=£18

Add port for £5

PUDDING DRINKS

Monbazillac Jour de Fruit

Domaine de l'Ancienne Cure, Semillon/Muscadelle, Jurançon, France, 12%

Honeysuckle, pear and ripe apricot abound in this luscious, golden dessert wine. Its unctuous sweetness is balanced by good acidity, making it honey sweet but not sickly. **70ml glass: 6.5 | 375ml bottle: 24**

Moscatel Dorado Sherry

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

A Farmyard favourite, this sticky sweet sherry spends two years in chestnut barrels which gives it a lovely nutty flavour, along with hints of orange blossom and caramel. A deliciously different way to end a meal. **70ml glass: 6**

Ruby Dum Port

Niepoort, NV, Porto, Portugal, 19.5%

Rich and rounded with big black fruit flavours, plus a touch of minerality for good measure. Ideal with cheese. **70ml glass: 6**

Dry White Port

Niepoort, NV, Porto, Portugal, 20%

Elegant and refreshing with notes of almonds and light herbal flavours, this is a refreshing and complex spritz-like sip. **70ml glass: 6**

15 year old Armagnac *Domaine d'Aurensan*

A blend of vintage Armagnacs, including eau-de-vie distilled in 1976. Rich and elegant with dried fruit flavours and fresh orchard fruitiness.

Single 6.5 Double 12