

# 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**



>Add a glass of Muscadet **£6**

## CHARCUTERIE

Jamon Ibérico 100g plate **£18**

## CHEESE 1=£5 3=£12 6=£18

Ask to see our cheese tray...

Sussex Charmer

Gorgonzola Piccante

Loire Valley Chevre

Cashel Blue

Burwash Rose

Oak Smoked Mayfield

Isle of Avalon

Sussex White Goat, honey

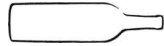
>Add a glass of Port **£5**

# FARMYARD



## FARMYARD

Chicken hearts, dabbling dust **7.5**  
Mini morcilla sausages **5.75**



## Salt Marsh Lamb

Pevensy Salt Marsh lamb Belly, Puy lentils, marinated feta, black olives, herbs **18.5**

## Eats Mince and Leaves

Our take on Laotian laap - free range pork mince, coriander, mint, chilli, ginger, peanuts, baby gem cups **14**

## Montague Farm, Pevensy

Dry aged organic

Sussex beef

**Flat Iron Steak 21**

**Bone in rib steak 25**

**Fillet steak 28**

>Add bone marrow **3.5**

>Add 'surf and turf' prawns **3.5**

Served with seaweed salt chips, salad and aioli



## BACKYARD

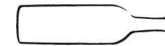
Green pea hummus(ve) **5.5**  
Red pepper & walnut  
muhammara(ve) **6**

## Celeriac

Salt-baked celeriac, Brighton Blue cheese, creme fraiche, truffle, hazelnuts (v) **7.5**

## Roast Cauliflower

Roast cauliflower, tahini, pomegranate molasses, dates, almonds, greens (ve) **7.5**



## Slow-roast Beetroot

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

## Autumn Squash

Roasted local squash, Chevre goats cheese, pumpkin seeds, salad(v) **15**

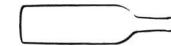
Ask for information on allergies/intolerances.  
Gluten-free bread and vegan alternatives available.

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.



## BOATYARD

Marinated boquerones **5**  
Cockle Popcorn **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 (ve)

**4**

Local greens (ve) **3.75**

Local mixed leaf salad, vinaigrette (ve) **3.75**

## PUDDING MENU

### **Roasted victoria plums, rhubarb, amaretti crumb**

*Served with pouring cream*

### **Pear and Blackberry Pudding**

*Served warm with ice cream*

### **Tawny Port and raisin**

*Ice cream, aged Tawny Port, soaked raisins 6.5*

**Ice cream and chocolate sauce 4.5**

## CHEESE

*Ask to see our cheese tray...*

*served with bread 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**