

THE LARDER

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



>Add a glass of Muscadet **£6**

CHARCUTERIE

Jamon serrano **8.5**

CHEESE 1=£5 3=£12 6=£18

Ask to see our cheese tray...

Sussex Charmer

Loire Valley Chevre

Brighton 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**
Bone Marrow & Soldiers **6.5**
Mini chorizo sausages **6.75**
Beal's farm salami **6.5**



Salt Marsh Lamb

Pevensey Salt Marsh lamb chop, 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, Pevensey

Dry aged organic

Sussex beef

Skirt 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



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**

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.



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, apple, 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