

THE LARDER

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

BREAD + BUTTER

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

Jamon Ibérico 100g plate £18

CHEESE 1=£5 3=£12 6=£18

Ask to see our cheese tray...

>Add a glass of Port £5



Sherry Negroni *campari, gin, manzanilla* 8

TO START & TO SHARE

Celeriac, Blue cheese, Crème
fraîche, truffle oil (v) 6.5

Marinated anchovies in garlic and parsley 5
Green pea hummus (ve) 5.5
Red pepper & walnut muhammara(ve) 6
Mini morcilla sausages 5.7

Beetroot and goat's cheese salad, hazelnuts (v) 7.5

THE ROASTS

Rare roast Bexhill beef 17
(+ bone marrow 3.5)

Pevensey salt marsh lamb belly 16

Hastings Fish, all the trimmings 16

Strudel of spiced autumn vegetables (ve)
15.5

- Served with cauliflower cheese, Yorkshire
puddings, roast potatoes, seasonal veg and
bottomless red wine gravy -

FOR NEXT TIME...

LARGE JOINTS FOR PRE-ORDER

Pevensey salt marsh lamb shoulder

*Slow-roast in red wine with local
buttered greens, Boulangère potatoes and
all the trimmings*

21 per person (minimum 4 people)

Stuffed free-range Sussex chicken

*Whole sage and onion stuffed chicken
with local buttered greens and all the
trimmings*

19 per person (minimum 2 people)

A ROASTING RED

a perfect pairing for a roast

Meteore Faugères

*Domaine du Meteore,
Grenache/Syrah/Cinsault, 2016,
Faugères, Languedoc, France,
13.5%*

*A rich and meaty wine from the
Faugères appellation, deep in
colour and packed with heady
aromas of dried red fruits and a
little gentle spice. Excellent
balance and acidity and a long,
full finish - a perfect pairing
for hearty dishes.*

36 a bottle

PUDDING MENU

Plum, 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 about our cheeses...

*served with bread
and garlic & 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

