

THE LARDER

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

OYSTERS

COLCHESTER ROCK
£3 each | 3 for £8



choose:

Naked (as it comes)
Hot (chilli and lime)
Dirty (pickle juice)
Bloody (Bloody Mary)
>Add a glass of Muscadet £6

CHARCUTERIE

Jamon serrano 8.5
Jamon Iberico 21
Lewes Salami 6.5

CHEESE 1=£5 3=£12 6=£18

Ask about our full selection
Sussex Charmer, Loire Valley
Chevre, Brighton Blue, Burwash
Rose, Oak Smoked Mayfield
Sussex White Goat, honey
Molecomb Blue
>Add a glass of Port £5

FARMYARD



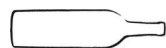
FARMYARD

Mini chorizo sausages 6
Mini morcilla sausages 6
Bone Marrow and soldiers 7
Steak tartare, straw potatoes 8.5

Local cheese fondue



Mixed cheese fondue for
two or more, served with
bread.
£8 per person
Add charcuterie: 6.5



Salt Marsh Lamb

Barnsley lamb chop, root veg gratin,
buttered greens, herb mint sauce

Eats, Mince and Leaves

Our take on Laotian laap - free range
pork, ginger, chilli, coriander, spring
onion in baby gem 'cups' 15

Montague Farm, Pevensey

Dry aged organic
Sussex beef

Bone-in Rib Steak 25
Fillet steak 28

>Add 'surf and turf' prawns 4
>Add roasted bone marrow 3

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

Roasted red pepper and walnut
muhammara (ve) 6.5
Root veg hummus, dukkha 5.5

Carrot

Roasted heritage carrots, goat cheese,
tarragon, pine nuts 7.5



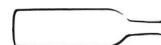
Celeriac

Salt-baked celeriac, Brighton Blue
cheese, creme fraiche, truffle,
hazelnuts (v) 8



Cauliflower

Roast cauliflower, tahini,
pomegranate molasses, dates,
almonds, greens (ve) 8



Slow-roast Beetroot

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

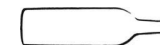
Autumn Squash

Roasted local squash, Goats cheese,
pumpkin seeds, crispy sage 15



BOATYARD

Marinated boquerones 5
Sprats, horseradish cream, apple salad 7.5
Cockle Popcorn 6.5
Crevettes - large shell-on prawns with garlic
and parsley 8



HASTINGS FISH

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

ON THE SIDE

Chips, seaweed salt (ve) 3.75
Manzanilla sherry carrots (ve) 4
Local greens (ve) 3.75
Mixed leaf salad (ve) 3.75
Heritage tomatoes, onion
salad(ve) 3.75

Ask for information on
allergies/intolerances.

Gluten-free bread and vegan
alternatives available.

PUDDING MENU

Brandy apple, prunes and cinnamon crumble, with amaretti crumb

Served with Northiam Dairy cream 6.5

Chocolate orange pudding

*Chocolate and orange pudding with chocolate and red
wine sauce 6.5*

Tawny Port and raisin

Ice cream, aged Tawny Port, soaked raisins 6.5

Ice cream and chocolate sauce 4.5

CHEESE

*Ask about our cheese
selection*

*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 apricots abound in this
luscious, golden dessert wine.*

70ml glass: 6.5 | 375ml bottle: 22

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.*

70ml glass: 6 | 375ml bottle: 20

Ruby Port

Niepoort, NV, Porto, Portugal, 19.5%

70ml glass: 6

Dry White Port

Niepoort, NV, Porto, Portugal, 20%

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.*

Single 7 Double 12

Scotch Whisky

Talisker 10 year old *peaty, smoky, tobacco*

Single 5 Double 9

Balvennie 12 year old *chocolate, cherry, spice*

Single 5 Double 9