



All our dishes are designed to share, so order a feast for the table and get stuck in. Or go your own way...

### SNACKS

- Marinated olives **3.5**
- Marinated boquerones anchovies **5**
- Skordalia potato and garlic dip, dukka **5.5**
- Salted Catalan almonds **4.5**
- Homemade seaweed butter, malted sourdough **4**

### OYSTERS Colchester Rocks

£3 each | 3 for **£8 choose:**

- Naked** (as it comes) **Hot** (chilli and lime)
- Dirty** (pickle juice) **Bloody** (Bloody Mary)
- Boujis** (Kata caviar +£1)

### CHARCUTERIE

Beale's Farm, Wivelsfield, East Sussex

Black Pepper Salami **6.5** Air-dried Ham **6.5**

Sussex Beef Pastrami **6.5**

Spanish Charcuterie, Brindisa

Jamon Serrano **6**

Jamón Ibérico 100g plate **16**

| **Mixed charcuterie plate 16** |

**CHEESE 1=£5 3=£12 6=£18**

Served with fennel seed matzo and raisin chutney Brighton Blue, Maida Vale, Sussex Charmer, Golden Cross Goat, Black Charcoal Cheddar, Sussex Brie, Goodweald Smoked

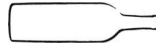


**Bone Marrow** Roasted bone marrow, sourdough soldiers, confit shallots **7.5**

**Chorizo** Hot mini chorizo sausages cooked in Rioja **7**

**Tartare** Aged Sussex beef tartare, club sauce, capers **9.5**

**Chicken Hearts** Pan-fried chicken hearts, spiced dabbing dust **8**



**Eats, Mince & Leaves** Free range pork, ginger, chilli, coriander, spring onion, baby gem cups **15**

**Salt Marsh Lamb** Rump of Pevensy lamb, mixed Sussex heritage tomatoes, green lentils, pickled samphire **18**

**Sussex Steaks** served with seaweed salt chips, chimichurri and a mixed leaf salad

**ORGANIC DRY-AGED SUSSEX SIRLOIN 10oz £26**

**ORGANIC DRY-AGED SUSSEX BEEF FILLET 10oz £29**

**ORGANIC DRY-AGED SUSSEX RIB-EYE** Slowly aged in our butcher's Bexhill Himalayan salt room **13oz £27**

### Add ons

- +Add roasted bone marrow **£3**
- +Add blue cheese sauce **£2.5**
- +Add 'surf 'n' turf prawns **£4**

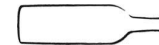


**Courgette Flowers** Deep-fried courgette flowers, goat's cheese, sage flower honey (v) **8.5**

**Carrot** Roasted heritage carrots, feta, tarragon, pine nuts (v) **7.5**

**Cauliflower** Spiced roast cauliflower, tahini, pomegranate molasses, dates, almonds, greens (ve) **8**

**Slow-roast beetroot** Slow-roast beetroot, warm hummus, caramelised onions, zaatar (ve) **8**



**Asparagus** Grilled local asparagus, herbed couscous, pistachios, sweet and sour figs, goat's cheese (v, ask for ve) **16**

**Tomatoes** Mixed Sussex heritage tomatoes, green lentils, pickled samphire, baked garlic, crostini (ve) **15**

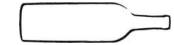


**Cockle Popcorn** Deep-fried cockles, saffron aioli **6.5**

**Crevettes** Large shell-on prawns, garlic and parsley butter **8.5**

**Sprats** Rock-a-Nore smoked sprats, horseradish cream, apple salad **7.5**

**Ceviche** Scallop ceviche, green chilli, red onion, sweet potato **11**



**HASTINGS FISH**  
Ask about our local and sustainable catch of the day.

### ON THE SIDE

- Chips, seaweed salt (ve) **3.75**
- Chips, furikake seasoning **4**
- Manzanilla sherry carrots (ve) **4**
- Chilli & cumin spiced greens (ve) **4**
- Mixed leaf salad (ve) **3.75**

**Allergies** as dishes are freshly prepared, they may come into contact with CELERY, GLUTEN, EGGS, SOY, PEANUTS, TREE NUTS, MILK, FISH, CRUSTACEAN, MOLLUSCS, MUSTARD, SESAME. Please speak to a member of staff.

## PUDDING MENU

### Gooseberry Mess

Gooseberries, cream, brown sugar meringue **6.5**  
**+Perfect with a Monbazillac dessert wine 6**

### “Black Forest” Chocolate Cherry Torta

Torta of chocolate, rum and griottine cherries, served with whipped cream  
 and Sussex nap cherries **6.5**  
**+Perfect with a Moscatel dessert sherry 6**

### Strawberries and mint

Macerated Sussex strawberries, mint, almond crumb,  
 vanilla ice cream **6.5**

### Moscatel and raisins

Northiam Dairy vanilla ice cream, aged Tawny Port, soaked raisins **6.5**

### Ice cream, chocolate sauce 5

Northiam Dairy Ice Cream

### CHEESE 1=£5 3=£12 6=£18

Ask to see our Cheese Tray to browse our daily selection.  
 Served with fennel seed matzo and spiced apple chutney  
 Brighton Blue, Maida Vale, Sussex Charmer, Golden Cross Goat,  
 Black Charcoal Cheddar, Sussex Brie, Goodweald Smoked

**+Perfect with a glass of Vin Jaune 9**

**+Perfect with a glass of Port 5.5**

*end on a high*

**Espresso Martini £8.5**

**Espresso 2 - Dbl Espresso 2.5 - Flat White, Cappuccino etc 3 - Teas 2.5**

### >Sweet Wine

Gls btl

100ml

**Monbazillac Jour de Fruits Noble Rot (375ml ½ bottle) | Organic**  
 Domaine De L’Ancienne Cure, Sémillon, Muscadelle, 2017, France

**5.5 20**

**Černé Starosvětské(red) (500ml bottle) | Organic, Biodynamic**  
 Petr Korab, Gewurztraminer, 2015, Moravia, Czech Republic

**8 35**

### >Sweet Sherry

70ml

**Moscatel Dorado Dessert Sherry (375ml ½ bottle)**  
 Cesar Florido, Moscatel, NV, Jerez, Spain

**5.5 20**

**Pedro Ximenez Sherry (500ml bottle)**  
 Emilio Hidalgo, Pedro Ximenez, NV, Jerez, Spain

**6.5 30**

### >Vin Jaune

70ml

**Chateau Chalon Vin Jaune | Organic, 620ml bottle**  
 Domaine Marie-Pierre Chevassu, Savagnin, 2018, Jura, France

**9 67**

### >Port

70ml

**Morgadio da Calçada - Dry White Port (750ml)**  
 Dirk Niepoort, blend, NV, Porto, Portugal

**5 42**

**Morgadio da Calçada - Tawny Port (750ml)**  
 Dirk Niepoort, blend, NV, Porto, Portugal

**5 42**

**Morgadio da Calçada - Ruby Port (750ml)**  
 Dirk Niepoort, blend, NV, Porto, Portugal

**5 42**

### >Digestifs

sng dbl

**Talisker 10 yr old whisky**

**5 9**

**The Balvenie 12 yr old whisky**

**5 9**

**Armagnac Domaine D’Aurensan**

**6.5 11**