



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
- Malted sourdough and seaweed butter 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

Spanish Charcuterie, Brindisa

Jamón Ibérico 100g plate 16

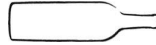
CHEESE 1=£5 3=£12 6=£18

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



Sweetbreads Deep-fried lamb sweetbreads, sorrel mayo 7.5

Tartare Aged Sussex beef tartare, club sauce, capers 9.5



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

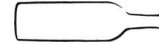
Salt Marsh Lamb Rump of Pevensey lamb, mixed Sussex heritage tomatoes, green lentils, pickled samphire 18



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

Carrots Local heritage carrots, pine nuts, feta, land cress, zaatar (v) 7.5



Asparagus Grilled local asparagus goat's cheese, pistachios, sweet and sour figs, giant couscous (v) 16

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

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

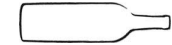


Cockle Popcorn Deep-fried cockles, saffron aioli 6.5

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

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

Scallop ceviche scallops, citrus, green chili, sweet potato, red onion, herb shoots 9.5



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

Chocolate

Torta of chocolate, and pistachio, served with whipped cream and Sussex cherries **6.5**

+Perfect with a Moscatel dessert sherry 6

Sussex Strawberries

Sussex strawberries, chantilly cream, amaretti crumb **6.5**

+Perfect with a Monbazillac dessert wine 6

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