

FIRST

<p><u>NIBBLES</u> Marinated olives 4 Marinated anchovies 5.5 Candied walnuts 3.5</p>	<p><u>APERITIFS</u> Farmyard Sherry Negroni 9 Muz Natural Vermouth 6.5 Manzanilla Sherry 6.5</p>	<p><u>BREAD & BITS</u> Malted Sourdough with... Seaweed Butter(v) 4.5 Black Garlic & mushroom(v) 4.5</p>
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FARMYARD



BACKYARD



BOATYARD

DELI

CHARCUTERIE from Moons Green in Tenterden

Air Dried Meats

Beef ham 9.5 Bresaola 7

Salami

Chorizo Salami 7 Fennel Salami 7

Rosette de Lyon (garlic, red wine, spice) salami 7

Saucisson

Lamb and preserved lemon saucisson 8

Venison and sour cherry saucisson 8

Selection of three **£14** - Chef's mixed selection **£20**

OYSTERS

Colchester Rocks

with your choice of garnish
£3.5 each | 3 for £9

Naked (as it is)

Hot (chilli + lime)

Dirty (pickles)

Bloody (Bloody Mary)

Fruity (raspberry vinegar)

SMALLER

Baked Maida Vale

Sussex soft-rind farmhouse
 cheese baked with beer,
 cream, rosemary, garlic **13**
 + *add charcuterie* 8

Beef tartare

Tartare of aged Sussex beef,
 black truffle mayo, crispy
 shallots **12**

Pork Belly

Caramelised white carrot,
 apple sauce, samphire **10**

Cauliflower

Spice roast cauliflower, tahini,
 dates, almonds, greens (ve) **8.5**

Heritage Tomato Panzanella

Sussex tomatoes, croutons,
 pickled samphire, wild garlic,
 capers (ve) **8.5**
 + *barrel aged feta* 4 (v)

Courgette galette

Puff pastry, courgettes, walnut,
 nettle and parmesan crème
 fraîche, goats' curd (v) **9.5**

Cockle & Shrimp Popcorn

Deep-fried and spiced
 cockles and brown shrimp,
 saffron aioli **7.5**

Crevettes

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

Mackerel ceviche

Hastings mackerel, lemon
 compote, pickled red onion,
 lime, "tigers milk" **11**

BIGGER

Salt Marsh Lamb

Rump of Lamb, olives,
 cinnamon, preserved lemon,
 harissa, giant couscous **23.5**

Salt baked celeriac

Salt-baked celeriac, crème
 fraîche, Brighton Blue,
 hazelnuts, sage, truffle (v) **16.5**



HASTINGS FISH

Ask about our local
 and sustainable
 catch of the day.

Sussex Steaks Dry-aged organic steaks from Montague Farm in Pevensey.

Served with seaweed salt chips, chimichurri & shallot salad.

RIB-EYE 29 | FILLET 31

+ blue cheese sauce 3 + 'surf 'n' turf prawns 4.5

SIDES

Chips, seaweed salt (ve) **3.75** | Chilli & cumin spiced greens (ve) **4** | Mixed leaf salad (ve) **4**