



TO START & TO SHARE

Snacks

Mixed marinated olives 4
Marinated boquerones anchovies 5.5

Malted sourdough

with homemade butter
Seaweed Butter (v) 4.5
Black garlic & mushroom butter (v) 4.5

OYSTERS Colchester Rocks

£3.5 each | 3 for £9

Naked (as it is)

Hot (chilli and lime)

Dirty (pickles)

Bloody (Bloody Mary)

CHARCUTERIE

Cured Beef Ham 9.5

Bresaola 7

Fennel Salami 7

Lamb & Preserved Lemon 8

Venison & Sour Cherry 8

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3 for £12

5 for £16

Heritage Tomatoes

Heritage tomatoes, croutons, pickled
samphire, wild garlic, roasted red onion,
capers (ve) 8.5
+Barrel aged feta (v) 4

Sussex Brie

Sussex brie, apple, truffle honey, crostini
(v) 7

Cockle & Shrimp Popcorn

Deep-fried cockles and shrimp, aioli 7.5

Crevettes

Large shell-on prawns, garlic
and parsley butter 8.5

Courgette galette

Puff pastry galette,
roasted and raw courgettes,
walnut, nettle and parmesan creme fraiche,
Rosary goats curd (v) 9.5

Cauliflower

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

Sussex Beef Tartare

Truffle mayo, Celery salt crisps 12

Cured Salmon

Diced Salmon Gravavlax, cucumber, dill, soured
cream 9.5

THE ROASTS

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

Rare roast Bexhill beef 18.5

Roast pork belly, bramley apple sauce, crackling 17

Hastings Fish, all the trimmings 17

Portobello Mushrooms, celeriac and truffle Roast (v) 16.5

FOR NEXT TIME... LARGE JOINTS FOR PRE-ORDER

Pevensey salt marsh lamb shoulder

Slow-roast in red wine with local buttered greens,
dauphinoise potatoes, all the trimmings
22 per person (minimum 4 people)

Stuffed free-range Sussex chicken

Whole sage and onion stuffed chicken with
local buttered greens and all the trimmings
20 per person (minimum 2 people)

Aperitifs

Champagne 11

Farmyard Sherry Negroni 8.5

“Muz” Natural Vermouth on the rocks 6

White Port & Tonic 7

A ROASTING RED

a perfect pairing for a roast

Trinch!

Catherine et Pierre Breton

Cabernet franc, 2019, , Italy

8 small glass (125ml)

9.5 medium glass (175ml)

38 bottle (750ml)

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, LUPIN, SULPHITES.

Please speak to a member of staff.

PUDDING MENU

Strawberries and lemon curd 7.5

Kentish Strawberries, Strawberry compote, lemon curd mascarpone, pistachio palmier

+Perfect with a Moscatel sherry 5.5

Rhubarb fool 7

Rhubarb fool, praline, white chocolate, almond meringue

+Perfect with a Monbazillac sweet wine 5.5

PX and raisins 7

Pedro Ximenez soaked raisins with Northiam dairy vanilla ice cream

Ice cream, chocolate sauce 5.5

Northiam Dairy Ice Cream

CHEESE 1=£5 3=£12 6=£18

Served with sourdough and piccalilli

Burwash Rose, Sussex Charmer, Brighton blue, Golden Cross Goat, Charcoal Cheddar, Maida Vale, Seven sisters

+Perfect with a glass of Port 6

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

>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

