



♥ FOR THE LOVE OF FOOD ♥

Cocktails & Aperitifs:

White Negroni **10** | Rhubarb & Ginger Bellini **9** | Espresso Martini **9** | Champagne **11**

NIBBLES

Gordal olives **5**
Marinated anchovies **6**
Cockle Popcorn, Saffron Aioli **7.5**

BREAD + BUTTER

Malted sourdough & homemade butter
Black garlic & thyme butter **5**
Seaweed butter **5**

OYSTERS

£3.5 each | 3 for **£10**
Naked (as it comes)
Hot (jalapeno)
Dirty (pickles)

♥ *one*

Crispy Polenta, Wild Mushrooms, Truffle Mayo (v)
Beef Tartare, Miso, Sesame, Chilli
Cocoa Bean Velouté, Olive Crumb, Sage, Pine Nuts (ve)

♥♥ *two*

Rye Bay Scallop, Garlic and Potato Skordalia, Pernod Cream Sauce
Beetroot, Goat's Curd, Candied Hazelnuts (v)

♥♥♥ *three*

Braised Wagyu Short Rib, Creamed Barley, Horseradish, Beef Fat Carrots
Spiced Seafood Harira of Prawns and Hastings Fish
Salt-Baked Celeriac, Cashel Blue, Walnuts, Crème Fraîche,
Walnut Oil, Cavolo Nero

Sharing Steak for two

Aged Organic Beef from Montague Farm in Pevensey
Rib of Beef, Green Peppercorn and Brandy Sauce, Caesar Salad,
Frites, Roast Garlic (£15 supplement per person)

♥♥♥♥ *four*

Rhubarb, Blood Orange and White Chocolate Cheesecake
St Emilion Au Chocolat Tart, Sauternes Poached Pear
Maple Syrup, Date and Oat Sticky Toffee Pudding, Ice Cream (ve)

♥♥♥♥ *cheese*

Cheese Board for two (£6 supplement per person)

♥ **4 courses for £55** ♥ **4 wine matches £26** ♥

Wine pairing one:

White Keep On Punching
Chenin, South Africa

Wine pairing two:

White Horsmonden Dry,
Davenport, East Sussex

Wine pairing three:

Red L'Âne Mort '04
Bordeaux
White Aligoté, Domaine
Goisot, Burgundy

Wine pairing four:

Sweet Monbazillac Noble
Rot, France

Add a glass of Dirk Niepoort
LBV Port with your cheese
£6