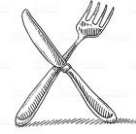


FOOD MENU



TO NIBBLE

SELECTION OF ARTISAN BREADS (V) 4
Served with butter

GREEN OLIVE CIABATTA (V) 4.5
Olive oil & aged balsamic

STARTERS

ROAST PARSNIP SOUP (V) 5.95
Stone-baked baguettini, black truffle cream

LORD OF HUNDREDS CHEESE & WATERCRESS SOUFLÉE (V) 8.5
Roasted red pepper sauce

BEEF CARPACCIO 13.5
Rocket, blackberries, hazelnuts, aged balsamic

SEARED TUNA SALAD 9.5/13.5
Avocado, pickled radish, pomegranate, lemon, sesame & ginger dressing

HOME-SMOKED SALMON 9.5/14.5
Chargrilled sourdough, dill, shallots, baby capers, horseradish cream

CAESAR SALAD 7.5/12
Baby gem leaves, croutons, anchovies, Caesar dressing
Smoked corn-fed chicken 9.5/14.5
Marinated tiger prawns 10.5/16

PAN-FRIED SCALLOPS 10.5/16
Sweetcorn purée, chorizo, white beans, parsley oil

CRISPY PORK BELLY SALAD 9.5/14.5
Braised pak choi, carrot, apple, peanuts, sweet & sour dressing

SALT & PEPPER CALAMARI 8.5/14.5
Confit garlic aioli, roasted lime, coriander cress

TORTELLINI (V) 9.5/15.5
Celeriac, wild mushroom & spinach filling, roasted butternut squash purée, tarragon cream sauce

MAINS

JERUSALEM ARTICHOKE & COURGETTE RISOTTO (V) 14.5
Jerusalem artichoke crisps, lemon oil

ISLAND BURGER *Cooked from medium well to well done* 15.5
Monterey Jack cheese, maple cured bacon, caramelised onion chutney, coleslaw, chips/side salad

SEAFOOD LINGUINE 16.5
Tiger prawns, clams, mussels, braised squid, cherry tomatoes, garlic

BRAISED BEEF SHORT RIBS 19.5
Horseradish creamed potatoes, button onions, pancetta, heritage carrots

PAN-FRIED SEA BASS 16.5
Fillet of sea bass, crushed roseval potatoes, spinach, tomato, red onion & lime salsa

LEMON SOLE 25
Grilled or meunière, saute potatoes, buttered tenderstem broccoli

SUFFOLK CHICKEN 15.5
Roast breast & leg, pork stuffing, spring onion mash potato, savoy cabbage, baby carrot, chicken jus

FISH & CHIPS 16.5
Beer battered Kent coast plaice fillet, chips, mushy peas & tartar

GRESSINGHAM DUCK BREAST 22.5
Romanesco cauliflower, wild mushrooms, confit duck bon bon, curly kale, red wine jus

FROM THE GRILL

Served with your choice of a side order & sauce

All our steaks are 21 days-dry aged British beef

80Z FILLET 37

100Z SIRLOIN 25

100Z RIB-EYE 28

LAMB CUTLETS 27

WHOLE BABY CHICKEN 16.5

TODAY'S CATCH market price

Sustainable & caught on the Kent & Sussex coast by day boat fisherman

TUNA STEAK 19.5

Best served pink

Our tuna is sustainably sourced & line-caught

SAUCES

1.95

Béarnaise

Green peppercorn

Caper & tomato salsa

Wild mushroom jus

Salsa verde

Garlic butter

SIDES

4

Sea salt chunky chips

Garlic mashed potatoes

Truffled mac' & cheese

Creamed spinach, nutmeg, pine nuts

Steam tenderstem broccoli, chilli & garlic oil

Baby leaf salad or rocket & west Sussex cheese

Sweet potato wedges, smoked paprika mayonnaise

WEEK-END BRUNCH

UNLIMITED APEROL BRUNCH FOR £35

2 COURSES FROM THE BRUNCH MENU & UNLIMITED APEROL SPRITZER*
served 11am– 3pm

SUNDAY ROAST SPECIAL 17.5

ROAST BRITISH SIRLOIN OF BEEF

ROAST BABY CHICKEN

Duck fat roast potatoes, curly kale, roast carrots & parsnip, Yorkshire pudding & gravy
served 12noon– 4pm

**seating limited to 2h | does not include the steak*

Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible.

Allergens: Please ask a team member for information on allergens

Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.

CHAMPAGNE & SPARKLING WINE

PROSECCO CASA SANT'ORSOLA BRUT - Italy	125 / 750 6.5 / 33	125 / 750 DE CASTELNAU BRUT RÉSERVE NV - France	9.75 / 54
CHATELIN BRUT - France	8 / 45.5	DE CASTELNAU ROSÉ NV - France	12.5 / 72.5
PRIMROSE HILL CHAPEL DOWN BRUT - England	58	DE CASTELNAU VINTAGE 2002 - France	85
MOET & CHANDON - France	70	BOLLINGER SPECIALE CUVÉE NV - France	85
RUINART BLANC DE BLANCS - France	90	DOM PÉRIGNON 2004 - France	199

WHITE

125 / 250 / 750

CASA ALBALI VERDEJO - SAUVIGNON BLANC 2016, Spain, Castilla La Mancha <i>Mouth-watering citrusy freshness</i>	4.6 / 9.2 / 24.7
PINOT GRIGIO PAVIA TIPICA 2016, Italy, Piedmont <i>Freshness, both crisp & easy to drink with soft, lightly honeyed fruit and good citrus flavours</i>	5.3 / 10.6 / 28.6
PICPOUL DE PINET 'CAP CETTE' 2016, France, Languedoc <i>Translated by 'lip stinger' to symbolise a refreshing nature. Perfect for sea food</i>	5.5 / 11 / 30.1
SATELLITE SAUVIGNON BLANC 2016, New Zealand, Marlborough <i>Bright & fresh, with aromas & flavours of citrus, peach & gooseberry</i>	6.7 / 13.4 / 36.7
MÂCON VILLAGE 'CRÉPILIONNE' DOMAINE FICHET 2015, France, Burgundy <i>Honeysuckle and citrus fruits, fresh wine with ripe fruit flavours of pears</i>	7.8 / 15.6 / 42.7

FINE WINES

125 / 750

JOURNEYS END HAYSTACK CHARDONNAY 2016, South Africa, Stellenbosh <i>Delicious, zesty with incredible length & aromas. A hint of oak nicely integrated with creamy citrus</i>	6.8 / 37
SANCERRE 'LE MANOIR', DOMAINE ANDRÉ NEVEU 2016, France, Loire Valley <i>Light & refreshing with grassy and gooseberry aromas. A truly French Sauvignon Blanc</i>	8.2 / 45.2
CHARLES SMITH 'KUNG FU GIRL' RIESLING 2015, USA, Washington State <i>Exotic fruit aromatic & mineral finish</i>	8.3 / 45.3
FRIENDLY GRÜNER-VELTLINER LAURENZ V 2014, Austria, Kamptal <i>Crisp with intense citrus fruit flavours. The best alternative to Sauvignon Blanc</i>	8.4 / 46.1
CHABLIS, DOMAINE JEAN DEFAIX 2015, France, Burgundy <i>A pure expression on Chardonnay, dry, light-bodied with aromas of green apple</i>	8.5 / 47.2



RED

125 / 250 / 750

CASA ALBALI TEMPRANILLO- SHIRAZ 2015, Spain, Castilla – La Mancha <i>Blackberry and cherry fruit flavours, slight hint of sweetness</i>	4.6 / 9.2 / 24.7
LOROSCO RESERVA MERLOT 2016, Chile, Central Valley <i>Dark & intense red with aromas of sweet Christmas cake spices, dark cherries & prunes</i>	5.1 / 10.3 / 27.6
CASTILLO CLAVIJO RIOJA CRIANZA 2014, Spain, Crianza <i>This classic Tempranillo brings red cherries & spicy touches</i>	5.6 / 11.2 / 30.4
TILIA MALBEC 2016, Argentina, Mendoza <i>Big, rich and dark wine. Plums, dark chocolate with spice and pepper</i>	5.6 / 11.2 / 30.4
YERING STATION "LITTLE STATION" PINOT NOIR 2016, Australia, Yarra Valley. <i>Light-bodied, sweet red berry with oaky & spicy flavours, perfect with duck</i>	6.8 / 13.6 / 37.1

FINE WINES

125 / 750

JOURNEYS END PASTORS BLEND CAB-MERLOT 2015, South Africa, Stellenbosh <i>A rich earthy wine, summer herbs & ripe dark fruit flavours Smooth tannins & spices to finish</i>	6.8 / 37.5
BROUILLY 'VIEILLES VIGNES' CHT MOULIN FAVRE 2016, France, Beaujolais <i>Soft & juicy, flavours pf raspberry Best served chilled</i>	7.6 / 41.8
VENTISQUERO 'GREY GLACIER' PINOT NOIR 2015, Chile, Leyda <i>Deep ruby colour & blackberry on the nose. Pinot at its best</i>	8.5 / 46.8
PLAISIR DE CHT SIAURAC, LANDE DE POMEROL 2014, France, Bordeaux <i>Merlot & Cabernet Franc. Flavours of smoky red & black berries, plums, cherries</i>	8.6 / 47.7
CHARLES SMITH BOOM BOOM SHIRAZ 2015, USA, Washington <i>Smooth, firm, fresh & dark. This wine has aromas & flavours of dark fruits, All spice & tobacco</i>	9.3 / 51.7

ROSÉ

125 / 250 / 750

PINOT GRIGIO VILLA GARDUCCI 2016, Italy, Piedmont <i>Cherry & spices aromas. Soft and refreshing</i>	5.5 / 10.9 / 29.4
RÉSERVE DU CHATEAU ST BAILLON ROSÉ 2016, France, Provence <i>Delicious & refreshing. Subtle raspberry & cherry aromas & flavours</i>	6.7 / 13.4 / 36.8