

# FOOD MENU

APEROL SPRITZER 6.5  
Prosecco, Aperol & soda

PINK PROSECCO 7.5  
Desiderio Jeio Cuvée Rosé  
Valdobbiadene, Italy

RASPBERRY MULE 9  
Vodka, fresh lime, fresh raspberry, fresh ginger,  
raspberry purée, ginger beer

PASSION FRUIT MARTINI 9.5  
Smirnoff red, Passoa,  
passion fruit & cranberry juice

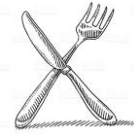
COSMOPOLITAN 8.5  
Vodka, Triple sec, cranberry & lime juice

SIPSMITH BRAMBLE 8.5  
Sipsmith London Dry Gin, gomme syrup,  
lemon juice & Chambord

## TO NIBBLE

SELECTION OF ARTISAN BREADS (v) 4  
*Served with butter*

GREEN OLIVE CIABATTA (v) 4.5  
*Olive oil & aged balsamic*



## STARTERS

CARAMELISED CAULIFLOWER SOUP (v) 5.95  
*Stone-baked baguettini*

MIXED BEETROOT SALAD (v) 5.95  
*Rocket, crumbled feta, walnut dressing*

DEVONSHIRE CRAB CAKE 10.95  
*Guacamole, tomato & chilli jam*

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

SMOKED CORN-FED CHICKEN CAESAR SALAD 9.5/14.5  
*Baby gem leaves, croutons, anchovies, Caesar dressing*

PAN-FRIED SCALLOPS 10.5/16  
*Braised puy lentils, pancetta crisp, red wine jus*

CRISPY GRESSINGHAM DUCK PAK CHOI SALAD 9.5/14.5  
*Fresh red chilli, orange, toasted cashews, sweet & sour dressing*

POACHED PEAR & KENTISH BLUE CHEESE SALAD (v) 7.5/12  
*Watercress, endive, walnuts, sherry vinegar vinaigrette*

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

GOLDEN CROSS GOAT'S CHEESE & RATATOUILLE CANNELLONI (v) 8.5/14.5  
*Red pepper sauce, frisée salad, aged balsamic*

## MAINS

WILD MUSHROOM & FIG RISOTTO (v) 14.5  
*Cheese crisps, baby spinach*

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 & tomato sauce*

RUMP OF ENGLISH LAMB 19.5  
*Dauphinoise potato, curly kale, minted pea purée, prune jus*

PAN-FRIED SEA BREAM 16.5  
*Fennel purée, cherry tomatoes, green beans, Gordal olives*

ROAST FILLET OF HAKE 17.5  
*Tender stem broccoli, crushed new potatoes, beurre noisette*

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*

## FROM THE GRILL

*Served with your choice of a side order & sauce*

All our steaks are 21 days-dry aged British beef

8OZ FILLET OF BEEF 34

10OZ SIRLOIN 25

10OZ RIB-EYE 25

PORK CUTLET 16.5

*Free-range pork, Blythburgh, Suffolk*

LAMB CUTLETS 27

TODAY'S CATCH 15.5

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

TUNA STEAK 18.5

*Best served pink*

*Our tuna is sustainably sourced & line-caught*

## SAUCES

1.95

Béarnaise  
Green peppercorn  
Tartar

Wild mushroom jus  
Salsa verde  
Garlic butter

## SIDES

3.5

Sea salt chips  
Garlic mashed potatoes  
Spring slaw, toasted pecans  
Creamed spinach, nutmeg, pine nuts  
Baby leaf salad or rocket & West Sussex cheese  
Sweet potato wedges, smoked paprika mayonnaise  
Roast aubergine, tomato, basil, gruyere

## 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.*