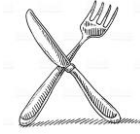


# FOOD MENU

## TO NIBBLE

<b>HARLEQUIN OLIVES</b>	2.5
<i>Mixed olives marinated with olive oil, garlic &amp; herbs</i>	
<b>SELECTION OF ARTISAN BREADS (V)</b>	4
<i>Served with butter</i>	
<b>FOUGASSE</b>	4.5
<i>Leaf-shaped garlic bread with parsley and sea salt</i>	



## STARTERS

<b>PEA &amp; LOVAGE SOUP (V)</b>	6
<i>Crème fraiche, stone baked cantina</i>	
<b>SUPERFOOD SALAD (V)</b>	6.5/11
<i>Mixed leaves, broccoli, bulgur wheat, pomegranate, kohlrabi, lemon &amp; extra virgin olive oil dressing</i>	
<i>Add grilled smoked corn fed chicken</i>	9/14
<b>DEVONSHIRE CRAB MAYONNAISE</b>	13.5
<i>Avocado, cucumber, toasted ciabatta</i>	
<b>HOME-SMOKED SALMON</b>	9.5/14.5
<i>Chargrilled sourdough, dill, shallots, baby capers, horseradish cream</i>	
<b>ENGLISH ASPARAGUS (V)</b>	12.5
<i>Poached duck egg, sautéed, garlic crumb</i>	
<b>CAESAR SALAD</b>	7.5/12
<i>Baby gem leaves, croutons, anchovies, Caesar dressing</i>	
<i>Add smoked corn-fed chicken</i>	10/16
<i>Add marinated tiger prawns</i>	11/17
<b>CRISPY GRESSINGHAM DUCK SALAD</b>	8/14
<i>Watermelon, cashews, bean sprouts, mooli, pak choi, spring onion, hoisin sauce</i>	
<b>PAN-FRIED SCALLOPS</b>	11.5/17
<i>Burnt cauliflower purée, cucumber spaghetti, puffed wild rice</i>	
<b>CHICKEN LIVER PARFAIT</b>	8
<i>Apple &amp; grape chutney, toasted walnut loaf</i>	
<b>MOULES MARINIÈRE</b>	7.5
<i>Scottish mussels cooked with shallots, garlic white wine &amp; cream, baguettini</i>	

## MAINS

<b>BROAD BEAN, ASPARAGUS &amp; LEMON RISOTTO (V)</b>	14.5
<i>Radicchio, cheese crisps</i>	
<b>ISLAND BURGER</b>	15.5
<i>Cooked from medium well to well done</i>	
<i>Monterey Jack cheese, maple cured bacon, caramelised onion chutney, coleslaw, chips/side salad</i>	
<b>SEAFOOD LINGUINE</b>	16.5
<i>Tiger prawns, clams, mussels, braised squid, cherry tomatoes, garlic</i>	
<b>PORK CUTLET</b>	18
<i>Stornoway black pudding, creamed potatoes, bramley apple purée, curly kale, cider jus</i>	
<b>PAN-FRIED SCOTTISH SALMON</b>	15
<i>Sautéed spinach, sorrel sauce</i>	
<b>SKATE</b>	16.5
<i>Pan-fried or meunière, sautéed Jersey Royals, buttered tenderstem broccoli</i>	
<b>SUFFOLK CHICKEN</b>	15.5
<i>Roast breast &amp; leg, pork stuffing, spring onion mash potato, savoy cabbage, baby carrot, chicken jus</i>	
<b>FISH &amp; CHIPS</b>	16.5
<i>Beer battered Kent coast plaice fillet, chips, mushy peas &amp; tartar</i>	
<b>ROAST RUMP OF LAMB</b>	19.5
<i>Smoked aubergine purée, confit garlic, Cavolo Nero, red wine jus</i>	
<b>PAN-FRIED POTATO GNOCCHI (V)</b>	14.5
<i>Pesto, red onion, pine nuts, shaved black truffle, rocket salad</i>	

## FROM THE GRILL

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

All our steaks are 21 days-dry aged British beef

**8OZ FILLET 37**

**10OZ SIRLOIN 25**

**10OZ RIB-EYE 28**

**18OZ T-BONE 42**

**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

2

Béarnaise	Wild mushroom jus
Green peppercorn	Salsa verde
Caper & tomato salsa	Garlic butter

## SIDES

4

Sea salt chunky chips  
Garlic mashed potatoes  
Caprese salad, buffalo mozzarella  
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.*