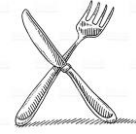


FOOD MENU



TO NIBBLE

SELECTION OF ARTISAN BREADS (V) 4
Served with butter

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

STARTERS

WILD MUSHROOM & TARRAGON SOUP (V) 5.95
Stone-baked baguettini, shaved 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 (V) 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.