

All Day Dining Menu

Nibbles *Tempting snacks to enjoy with a drink while you wait*

Cassava root crisps, garlic oil, smoked almond houmous (VG) | £4.50
Toasted bread, artichoke dip | £4
Marinated mammoth olives | £3.75

Small plates *Individual dishes as a starter or a couple as a small main*

Sussex white pork belly, burnt Kent apples, pickled young leeks | £7
Octopus, batata harra, pickled kohlrabi, aioli yoghurt | £8
Mackerel paté, horseradish mousse, beetroot gel, toasts | £6
Burrata, heritage tomato, green basil oil (V) | £10.50
Crispy kale stems, pomegranate, sweet chilli (VG) | £6

Large plates *Perfect as a main or as part of a spread*

Six West Mersea oysters, raspberry, shallot | £17
Scallops, black pudding, hispi cabbage, pancetta, apple, mustard | £25.75
1/2 local lobster, fries, saffron aioli | £26

£For every lobster dish ordered, we'll donate £1 to the charity Ocean Generation

Grass-fed Wagyu beef burger, pulled smokey beef, Sussex Woodside Red cheese, rocket, beef tomato, garlic mayonnaise, fries | £16
250g Sussex sirloin steak, Roscoff onion, bloody mary ketchup, fries | £32
Lamb rump, pearl barley in veg broth, pickled king oyster, red currant jus | £21

Roasted cauliflower, young leeks, pickled mushrooms, crispy taro root, smoked vegan cheese sauce (VG) | £14.50
Celeriac steak, pickled squash, vegan almond pesto, burnt bok choy, sweetcorn puree (VG) | £13.50

Large platters *Sustainably sourced individual platters showcasing the finest produce*

Seasonal grilled garden vegetables, olives, artichoke purée, bread (VG) | £21
Sussex charcuterie, mammoth olives, artichoke puree, bread | £23
Sussex charcuterie, Mayfield cheeses, olives, quince, bread | £25
Oysters, cockles, prawns, mussels, dressed crab with American marie rose, lemon, yuzu, bread | £32

Sides *(All VG on request)*

Parmesan and truffle fries | £4
Jersey Royals potatoes, mint butter | £3
Cauliflower, romanescos, caper, parsley and butter crumb | £3.50
Chopped salad, radishes, sweet pickle dressing | £3.50

Pudding *Sweet and savoury delights to finish your meal*

Blackberry almond cake, apple gelato, blackberry cream | £8
Brioche treacle tart, clotted cream, orange gel | £6
Pineapple tatin, coconut sorbetto (VG) | £7
Four award-winning cheeses, chutney, biscuits | £12

Cyan.

(VG) – Vegan

A discretionary 12.5% service charge will be added to your bill, this is shared between our team | Our current photo installations are by award-winning photographer Mandy Barker who works to draw attention to the dangers of marine plastic pollution. Find out more about her work at mandy-barker.com

• **WHITE WINE** •

175ml, 250ml & Bottles

Altoritas Sauvignon Blanc, Chile

£6.75 £8.95 £24.75

Pinot Grigio Trentino L'Aristoractico, Italy (V)

£7.75 £10.75 £30

Picpoul de Pinet, Petite Ronde, France (V)

£7.45 £10.45 £28

Lamblin and Fils Chablis, France (V)

£11 £13.75 £45

La Marimorena, Albariño Rías Baixas, Spain (VG)

£12 £17.50 £52

White Dot Moschofilero-Roditis, Greece (VG) - £28

Corte Giara Pinot Grigio, Italy (VG) - £34

Vavasour Sauvignon Blanc, NZ (V) - £34

Rag & Bone Riesling, Eden Valley, Aus - £38

Riesling Alsace Tradition Org, Germany (VG) - £45

Soellner Wogenrain Organic, Austria (VG) - £45

Zuccardi Serie A Torrontes, Argentina (VG) - £45

Chapel Down Bacchus White, Kent - £48

Stopham Estate Pinot Blanc, West Sussex - £52

Innocent Bystander Chardonnay, Aus (VG) - £55

Weingut Winter Riesling, Germany (VG) - £55

Sancerre Blanc, France (VG) - £70

Bolney Pinot Gris, East Sussex - £58

Chassagne-Montrachet 1er Cru Morgeot Clos de la

Chapelle, Louis Jadot, France (V) - £125

• **ROSE WINE** •

175ml, 250ml & Bottles

Marchesi Ervani Pinot Grigio Rosé
delle Venezie, Italy

£6.75 £8.95 £24.75

Sea Change Provence Rosé (V), France

£10.75 £15.50 £45

Chapel Down English Rosé, Kent

£11.50 £15.95 £48

Vendange White Zinfandel, USA - £28

Bolney Lychgate, East Sussex - £50

• **RED WINE** •

175ml, 250ml & Bottles

Sea Change Negroamaro, Puglia, Italy (VG)

£6.25 £8.75 £24.75

Granfort Merlot, Pay's Doc, France (VG)

£6.25 £8.75 £24.75

Don Jacobo Rioja Crianza, Spain (VG)

£9 £12.50 £35

Vavasour Pinot Noir, Awatare Valley, NZ (V)

£10.75 £14.50 £45

Terrazas Selection Malbec, Argentina

£12 £16.75 £50

Passori Rosso, Veneto, Italy (VG) - £30

Soli Pinot Noir, Bulgaria - £37

Black Craft Shiraz, Aus - £38

Good Luck Club Cabernet Sauvignon, Aus - £42

The Federalist Bourbon Barrel Aged, USA - £55

Niepoort Vertente, Douro, Portugal - £68

Château Boutisse, Saint-Émilion Grand
Cru, France - £75

Barolo Cru Ravera, Italy - £95

Cloudy Bay Pinot Noir, NZ - £110

• **SPARKLING WINE & CHAMPAGNE** •

125ml & Bottles

The Alberto Nani Organic & Vegan
Certified Prosecco, Italy (VG)

£8.25 £40

Ridgeview Cavendish, East Sussex (VG)

£10.75 £56

Ridgeview Fitzrovia Rose, East Sussex (VG)

£11.75 £60

Ridgeview Oak Reserve, East Sussex - £115

Chapel Down Classic Brut, Kent - £62

Bolney Bubbly, East Sussex - £52

Rathfinny Blanc de Noirs, East Sussex - £75

Moët & Chandon Imperial, France (VG)

£14.50 £75

Moët & Chandon Rosé, France (VG)

£15.90 £95