

Cyan - All Day Dining Menu

Starters

Pea & mint soup with cashew pesto (VG) | £7
Heritage tomatoes, Sussex feta, watermelon, cashew & pumpkin pesto (V) | £7 / £13
Mackerel paté, pickled carrot, red cabbage ketchup, toast | £8
Chargrilled ras el hanout chicken, roasted butternut, apricot, smoked almonds, lemon, yoghurt, pomegranate | £8 / £14
Prawn cocktail, American sauce | £9
Sussex charcuterie, mammoth olives, artichoke purée, bread | £12 / £23

Mains

Fruits de mer - Oysters, cockles, prawns, mussels, and crab with American Marie rose, lemon, raspberry, shallots, bread | £28
Whole grilled plaice, lemon and watercress | £13
Grass-fed Sussex rib steak, tomato & watercress | £23
Corn-fed chicken breast, tomato & watercress | £15
Special of the day - ask your server for today's dish | £15
Grass-fed Sussex wagyu beef burger, Sussex Woodside Red rocket, tomato, garlic mayonnaise & fries | £15
Goujons of plaice with chips, tartare sauce and lemons | £13
Korean chicken with noodles | £12
Linguine with grilled garden vegetables, pomodoro sauce, and vegan cheese (VG) | £13
Cauliflower steak with Verdi sauce (VG) | £11

A taste of Cyan *Large locally sourced individual platters showcasing local produce*

Seasonal grilled garden vegetables, olives, artichoke purée, bread (VG) | £21
Sussex charcuterie, Mayfield cheeses, olives, quince, bread | £25

Sides *All £4*

Chunky chips/skinny fries	Minted peas	House salad
Sweet potato fries	Grilled Italian vegetables	Garlic fine beans
Cauliflower cheese	Buttered Romanesco	Minted Jersey Royals

Sauces *All £4*

Mushroom, green peppercorn, café de Paris

Pudding *Sweet and savoury delights to finish your meal*

Italian gelato style ice cream | £5
Sorbet of the day | £5
Sticky toffee pudding with vanilla cream and butterscotch sauce | £6
Brioche treacle tart with clotted cream and orange sauce | £7
Pineapple tatin with coconut sorbetto (VG) | £7
Award-winning Sussex cheeses served with quince, fruit & nut biscuits | £12

(VG) - Vegan (V) - Vegetarian

A discretionary 10% service charge will be added to your bill

● **SPARKLING WINE** ●
125ml & Bottles

Bolla Prosecco, Brut, Italy
£7.95 £38

Ridgeview Fitzrovia Rose, East Sussex
£9.50 £55

Oxney Estate NV, East Sussex (VG, ORG)
£9.25 £54

● **CHAMPAGNE** ●
125ml & Bottles

Moët & Chandon Brut Imperial, France
£13.50 £70

Moët & Chandon Rosé France
£15.50 £80

Veuve Clicquot, France £80

Ruinart Blanc de Blanc, France £95

Dom Perignon Brut, France £200

● **WHITE** ●
175ml, 250ml & Bottles

White Dot Moschofilero-Roditis, Greece (VG)
Pale with aromas of rose petals & lemon blossom
£6.50 £8.50 £24

Petite Ronde, Picpoul de Pinet, Languedoc, France (VG)
Citrus & stone fruit highlighted with floral notes
£7.25 £10 £27

Vavasour Sauvignon Blanc, Awatere Valley, New Zealand (V)
Bouquet of fresh herbs, tomato stalk and blackcurrant
£8.75 £12 £34

Rag and Bone Riesling, Eden Valley, Australia
Bright and zingy with white fruit and floral notes
£9.00 £12.50 £35

Chapel Down Bacchus White, Kent, England
Ripe melon, peach, passion fruit, gooseberry, tropical fruits and lime with hints of nettles
£10 £14 £40

Innocent Bystander Chardonnay, Yarra Valley, Australia (VG)
Pear and lemon notes, aromas of poached apple and marzipan
£11.75 £16 £45

Corte Giara Pinot Grigio, Delle Venezie, Italy (VG)
Hints of ripe apples and hazelnut notes
£33

La Marimorena Albarino, Rias Baixas, Spain (VG)
Notes of apple and pear, and a spice themed finish
£38

Domaine de Terres Blanches Sancerre Blanc, Loire Valley, France (VG)
Floral notes, green fruit, & a hint of minerality
£55

Louis Jadot, Chassagne-Montrachet,

1er Cru Morgeot, France 2014 (VG)
Fresh hazelnut, exotic fruit, lasting mineral finish - £100

● **RED** ●
175ml, 250ml & Bottles

Sea Change Negroamaro, Puglia, Italy
Red & black cherry notes with a lingering finish
£6 £8.50 £23.50

Passori Rosso, Veneto, Italy
Rich and smooth, showing plum and dried fruit notes
£7 £9.75 £28

Soli Pinot Noir, Thracian Valley, Bulgaria
Succulent cherry, rhubarb and sweet strawberry laced with cinnamon notes
£8.50 £11.75 £34

Dashwood Pinot Noir, Awatere Valley, New Zealand
Ripe black cherries with a smooth finish
£9 £12.50 £36.00

Black Craft Shiraz, Barossa Valley, Australia
Flavours of blackberry compote & black pepper. A touch of cacao powder to finish
£9 £12.50 £36.00

The Federalist Bourbon Barrel Aged Red Blend, California, USA (VG)
Black fruit & caramel spice with a smoky finish
£11 £15 £43

Alpasion Malbec, Mendoza, Argentina
Ripe red & black fruit with vanilla & smoke notes
£12 £16 £45

Good Luck Club, Cabernet Sauvignon, Australia
Perfumed cassis on the nose, blackcurrant with oak
£38

Niepoort Vertente, Douro, Portugal
Dark chocolate, fruits of the forest and spice
£50

Villa Lanata Cru Ravera Lo Zoccolao Barolo 2013, Piemonte, Italy (VG)
Floral aromas, dark fruits notes, lingering finish
£80

● **ROSE** ●
175ml, 250ml & Bottles

Délicat Rosé, Côtes de Thau, France
Red fruit aromas with notes of white flowers & citrus
£6.50 £8.50 £23.50

Vignobles Foncalieu, Pique Poul, Les Rosé, Languedoc, France
Refreshing aroma of strawberry - fresh with a light finish
£7.50 £10 £28

Graci Etna, Mt. Etna, Italy (ORG)
A delicate palate of strawberry with volcanic minerality
£11.50 £16 £45

Côtes de Provence, Estandon, Légende, France (VG)
Aromas of strawberry & stone fruit with a rich palate
£40

(V) - Vegetarian (VG) - Vegan (ORG) - Organic