

Nibbles

Oysters (today's catch), Silly Moo apple | **£3.50**
Beets, horseradish, Sussex feta, Lilliput garden herbs (V) | **£4.50**
Colocasia crisps, smoked garlic, peanut chickpea (VG) | **£4**
Ibérico Ham, compressed pepo, Brighton blue cheese | **£5**

Small plates

Crispy brassica stems, pomegranate, sweet chilli (VG) | **£6**
Warm heritage tomatoes, muhammara, pumpkin seeds (V) | **£6**
Caulirice, ras el hanout, jackfruit, mango, yoghurt, flatbread (VG) | **£6**
Corn ribs, celery salt, rose pepper, bloody Mary ketchup (VG) | **£5**
Pickled daikon, radish shoots, peanuts, seeds, ginger (VG) | **£6**

Calves liver, croquette, onion, maple bacon, cavolo nero | **£8**
Pork rib, yuzu, Szechuan, honey, pak choi, sesame | **£7**

Squid, lime, coriander, crumb, gyoza sauce | **£8**
Panko lobster mac n cheese, fennel, Worcester gel | **£11**

Large plates

Cod, lardo, cucumber, cockles, risoni, vinaigrette | **£15**
280gm sirloin steak, kimchi, green onions, fries | **£30**
Monkfish, baba ghanoush, pulled lamb leg, tabbouleh (for 2 to share) | **£49**
Hash, sweetcorn, avocado, bean curd, king oyster, smokey chipotle (VG) | **£13**

Large platters

Sussex charcuterie, mammoth olives, artichoke puree, bread | **£23**
Cured fish, lime chutney, capers, bread | **£23**
Sussex charcuterie, Mayfield cheeses, olives, quince, bread | **£25**
Seasonal grilled garden vegetables, olives, artichoke puree, bread (VG) | **£21**

Sides

Fries | **£2**
Truffle mash | **£3.50**
Radicchio, Rockola Sussex blue cheese, cashew | **£4**
Charred brassica, Caesar butter | **£3.50**
Crystal ciabatta, peanut hummus | **£3**

Puddings

Treacle tart, clotted cream, orange blossom | **£6**
Sticky date pudding, salted caramel, banana gelato (to share) | **£11**
Pineapple tatin, coconut sorbetto, gel (VG) | **£7**
White wine meringues, blackberries, lemon curd, gelato, lavender | **£6**
Three award-winning Sussex cheeses, quince, fruit & nut biscuit | **£11**

(VG) - Vegan (V) - Vegetarian

If you have any dietary requirements or allergies please speak to your server.
A 10% discretionary service charge will be added to your bill. 100% of this is shared between our kitchen and service teams.

This menu is made from 100% recycled paper and sun-dried grass stems.

The logo for Cyan, written in a large, black, cursive script font.

• **SPARKLING WINE** •

125ml & Bottles

Bolla Prosecco, Brut, Italy
£7.95 £38

Hindleap Seyval Blanc, East Sussex (VG)
£8.75 £45

Ridgeview Fitzrovia Rose, East Sussex
£9.50 £55

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

Gusbourne Brut Reserve 2014, Kent £55

• **CHAMPAGNE** •

125ml & Bottles

Moët & Chandon Brut Imperial, France
£13.50 £70

Moët & Chandon Rosé France
£15.50 £80

Laurent-Perrier Cuvée Rosé Brut, France £95

Ruinart Blanc de Blanc, France £95

Dom Perignon Brut, France £200

Krug Grand Cuvée, France £220

Louis Roederer Cristal, 2008, France £280

Dom Perignon P2, 2000, France £350

Dom Perignon Brut Rosé, France £325

• **WHITE** •

175ml, 250ml & Bottles

White Dot Moschofilero-Roditis, Peloponnese, 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 and honey, 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

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

The Wit & Shanker Cabernet Sauvignon, Magpie Estate, 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

Château Brane-Cantenac, 2ème Cru Classé Margaux 2006, France
Explosion of strong, black fruit and creamy notes
£125

• **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