

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 | **£5**

Small plates

Crispy brassica stems, pomegranate, sweet chilli (VG) | **£6**
Caulirice, ras el hanout jackfruit, mango, yoghurt, flatbread (VG) | **£6**
Pork rib, yuzu, Szechuan, honey, pak choi, sesame | **£7**
Squid, lime, coriander, crumb, gyoza sauce | **£8**

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 garden grilled vegetables, olives, artichoke puree, bread (VG) | **£21**

Sunday roasts

12.30 – 15.30

Two course main and dessert £18

Aged sirloin of beef with Yorkshire pudding and red wine gravy

Roast pork loin served with crackling and apple sauce

Chicken - thyme roasted breast and confit leg, served with pork, leek & bacon chipolata, watercress & bread

Vegetable nut roast, Yorkshire pudding & vegetable gravy

All served with roasted carrots, parsnips & swede, cauliflower cheese, French beans and spring cabbage, roasted potatoes

Puddings

Treacle tart, clotted cream, orange blossom
Sticky date pudding, salted caramel, banana gelato (for 2 to share)
Pineapple tatin, coconut sorbetto, gel
White wine meringues, blackberries, lemon curd, gelato, lavender
Three award winning Sussex cheeses, quince, fruit & nut biscuit

(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.

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 Zoccolaio 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

