

Set Menu

Enjoy our delicious seasonal set menu plus a 125ml glass of house wine or selected soft drink. Served 12.30pm-6.30pm from Monday to Thursday and 12.30pm-5pm on Fridays and Saturdays.

Two courses £15 | Three courses £20

Starters

Textured mackerel pate, horseradish mousse, beetroot gel, toasts

Crispy kale stems, pomegranate, sweet chilli (VG)

Pea and mint soup, cashew pesto (VG)

Sussex cured meats, marinated olives, artichoke purée, bread

Mains

Sussex white pork belly, burnt Kent apples, pickled young leeks, carrots, jus

Plaice fillets, fennel, cucumber, ruby grapefruit, chilli butter

Seabass, pickled mushrooms, warm tartare sauce

Grass-fed Wagyu beef burger, home cured pastrami, Sussex Woodside Red cheese, rocket, tomato, garlic mayonnaise, fries

Roasted cauliflower, young leeks, pickled mushroom, crispy taro root, smoked vegan cheese sauce (VG)

Puddings

Chocolate torte, caramel, pistachio, gelato

Brioche treacle tart, clotted cream, orange sauce

Two award-winning Sussex cheeses, quince, biscuits

Pineapple tatin with coconut sorbetto (VG)

Cyan.

(VG) Vegan

A discretionary 10% service charge will be added to your bill, this is shared between our team.