

All Day Dining Menu

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

Taro root crisps, garlic oil, smoked almond houmous (VG) | £4.50

Toasted bread, artichoke dip | £4

Marinated mammoth olives | £3.50

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

Sussex White pork belly, burnt Kent apples, pickled young leeks | £7

Mackerel pate, horseradish mousse, beetroot gel, toasts | £6

Corn ribs, celery salt, rose pepper, Bloody Mary ketchup (VG) | £5

Crispy kale stems, pomegranate, sweet chilli (VG) | £6

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

Six West Mersea oysters, Bloody Mary sauce | £15

1/2 local lobster, fries, aioli | £25

South coast squid, lime, coriander crumb, chilli bok choy, gyoza dip | £17

Local whole grilled lemon sole, lime, butter, brown shrimp | £18

£ *For every lemon sole dish ordered, we'll donate £1 to Plastic Oceans UK*

Grass-fed Sussex Wagyu beef burger, Sussex Woodside Red cheese, rocket, tomato, garlic mayonnaise, fries | £15

250g Sussex sirloin steak, pickled mushrooms, green onions, fries | £25

Southdown's rump of lamb, lettuce, peas, bacon, almond and mint pesto | £21

Roasted cauliflower, young leeks, pickled mushrooms, crispy taro root, smoked vegan cheese sauce (VG) | £14

Sumac roasted onion, butterbean puree, fermented beans, charred broccoli stems, baby carrots, caper crumb, red cabbage ketchup (VG) | £13

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, and dressed crab with American Marie rose, lemon, raspberry, shallots, bread | £32

Sides *(All VG on request)*

Sweet potato fries | £3

Parmesan and truffle fries | £4

Norfolk Scrapers potatoes, mint butter | £3

Cauliflower, broccoli, Romanesco, nutty butter crumb | £3.50

Chopped salad, radishes, sweet pickle dressing | £3.50

Pudding *Sweet and savoury delights to finish your meal*

Italian gelato style ice cream or sorbet of the day | £5

Chocolate, caramel, pistachio torte, gelato | £7

Brioche treacle tart, clotted cream, orange gel | £7

Pineapple tatin, coconut sorbetto (VG) | £7

Three award-winning Sussex cheeses, quince, fruit and nut biscuits | £12

Cyan.

(VG) – Vegan

A discretionary 10% 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

• 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 and lemon blossom
£6.50 £8.50 £24

Petite Ronde, Picpoul de Pinet, Languedoc, France
Citrus and stone fruit with floral notes
£7.25 £10 £27

Vavasour Sauvignon Blanc, Awatere Valley,
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 £12.50 £35

Chapel Down Bacchus White, Kent
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 and 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 and black cherry notes and 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, NZ
Ripe black cherries with a smooth finish
£9 £12.50 £36.00

Black Craft Shiraz, Barossa Valley, Australia
Flavours of blackberry compote and 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 and caramel spice with a smoky finish
£11 £15 £43

Salentein Barrel Selection Malbec, NZ
Ripe red and black fruit with vanilla and smoke notes
£10 £14 £40

Good Luck Club Cabernet Sauvignon, AUS
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, Italy (VG)
Floral aromas, dark fruits notes, lingering finish
£80

• ROSE •

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

Belvino - Pinot Grigio Rosato, Italy
Refreshing aroma of strawberry - fresh light finish
£6 £8.50 £23.50

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

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

(VG) - Vegan (ORG) - Organic