

**Nibbles** *Ideal as a snacking starter to be enjoyed with pre-dinner drinks.*

Colocasia crisps, smoked garlic, peanut houmous (VG) | **£4**

Oyster (today's catch), Silly Moo apple | **£3.50**

Salsify, Sicilian lemon, yoghurt curd, black garlic, chive, rapeseed (VG) | **£4.50**

Iberico ham, watermelon, Sussex feta cheese | **£5**

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

Potato mousse, confit copper Maran yolk, roscoff onion, Woodside cheese (V) | **£6**

Pickled daikon, radish shoots, peanuts, seeds, ginger (VG) | **£6**

Spiced Sussex beef cheek, turmeric & cardamom, durum wheat | **£8**

**Small plates (to share)** *Perfect for sharing between two people, we suggest 2-3 per person.*

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

Panko cheese balls, quince gel, sesame seed, honey (V) | **£6**

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

Pork rib, Szechuan, smoked salt, manuka, pak choi, sesame | **£7**

Squid, lime, coriander, crumb, gyoza sauce | **£8**

Panko Crab mac 'n' cheese, fennel, Worcester gel | **£11**

**Large plates (individually or to share)** *Experience either as a large meal for one person, or a smaller meal for two.*

Harissa chilli sweet potato, coconut, cavolo nero, dukkah spice, fermented grains (VG) | **£13**

Scallop, Israeli cous cous, burnt onion, ham hock, peas and parsley | **£25**

280g sirloin steak, 168hr fermented beans, green onions, fries | **£32**

Halibut, green papaya salad, mango, pulled goat, coriander flatbread (for 2 to share) | **£49**

**Large platters (individually or to share)** *Cold platters to be shared between two people, or enjoyed as a larger meal for one.*

Sussex charcuterie, mammoth olives, artichoke purée, bread | **£23**

Cured fish, lime chutney, capers, bread | **£23**

Sussex charcuterie, Mayfield cheeses, olives, quince, bread | **£25**

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

**Sides** *The perfect accompaniment to complement our large plates.*

Fries | **£2**

Truffle mash | **£3.50**

Charred brassica, smoked almond butter | **£3.50**

Romaine, egg, heritage carrot, Sussex blue cheese, pumpkin seed | **£4**

Crystal ciabatta, mixed nut, tahini | **£3**

### **Puddings**

Chocolate peanut butter cake, banana, yoghurt gelato | **£6**

Sourdough, butter & jam pudding, golden sultana, clotted cream gelato (to share) | **£11**

Treacle tart, clotted cream, orange gel | **£6**

Pineapple tatin, coconut sorbetto, gel (VG) | **£7**

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, featuring the word "Cyan" in a large, black, handwritten-style script font.