

# Set Menu

Enjoy our delicious seasonal set menu plus a 125ml glass of house wine or selected soft drink. Served 12.30pm-6pm from Monday to Thursday and 12.30pm-5pm on Fridays and Saturdays.

**Two courses £15 | 3 courses £20**

## Starters

**Textured mackerel paté**, horseradish mousse, beetroot gel, toasts

**Crispy kale stems**, pomegranate, sweet chilli (VG)

**Sussex cured meats**, marinated olives, artichoke purée, bread

## Mains

**Buttermilk chicken escalope**, panko crumb, asparagus, potato, piquant onion dressing

**Plaice fillets**, minted peas, warm tartare sauce

**Seabass fillet**, fennel, cucumber, pomegranate, mint butter

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

**Grass-fed Wagyu beef burger**, pulled smokey beef, Sussex Woodside Red cheese, rocket, beef tomato, garlic mayonnaise, fries

## Puddings

**Almond cake**, rhubarb gelato, aniseed cream

**Two award-winning Sussex cheeses**, quince, biscuits

**Pineapple tatin**, coconut sorbetto (VG)

(VG) Vegan

A discretionary 12.5% service charge will be added to your bill and shared between our team.

The logo for Cyan, written in a stylized, handwritten-style font.

# Seafood Afternoon Tea

Enjoy our spectacular seafood selection. Each of the delicious bites from this unique seafood afternoon tea have been designed by Executive Chef, Alan White, using the finest ingredients and accompaniments sourced from local and sustainable suppliers.

Served 3pm-5.30pm from Monday to Saturday

£26 per person

**West Mersea oysters, lime, ginger**

**Prawns, American Marie Rose sauce**

**Dressed crab crumpet**

**Mackerel paté, toasts**

**Keta smoked salmon blinis**

**Braised octopus**

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*Cyan.*