

# All Day Dining Menu

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

Cassava root crisps, garlic oil, smoked almond houmous (VG) | £4.50  
Toasted bread, artichoke dip | £4  
Marinated mammoth olives | £3.75

## **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  
Octopus, batata harra, pickled kohlrabi, aioli yoghurt | £8  
Mackerel paté, 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, lime, ginger | £17  
1/2 local lobster, fries, saffron aioli | £25  
Cod, asparagus, potato, piquant onion dressing | £19.50  
£ For every cod dish ordered, we'll donate £1 to the charity Ocean Generation

Grass-fed Sussex Wagyu beef burger, pulled smokey beef, Sussex Woodside Red cheese, rocket, beef tomato, garlic mayonnaise, fries | £16  
250g Sussex sirloin steak, pickled mushrooms, green onions, fries | £29.50  
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) | £14.50  
Hispi cabbage, sweetcorn, green chilli and sesame fritters, pickled purple carrot, gyoza dressing (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, dressed crab with American Marie rose, lemon, raspberry, shallots, bread | £32

## **Sides** *(All VG on request)*

Parmesan and truffle fries | £4  
Jersey Royals potatoes, mint butter | £3  
Cauliflower, Romanesco, caper, parsley and butter crumb | £3.50  
Chopped salad, radishes, sweet pickle dressing | £3.50

## **Pudding** *Sweet and savoury delights to finish your meal*

Almond cake, rhubarb gelato, aniseed cream | £7  
Brioche treacle tart, clotted cream, orange gel | £6  
Pineapple tatin, coconut sorbetto (VG) | £7  
Three award-winning Sussex cheeses, quince, fruit and nut biscuits | £12

A stylized, handwritten-style logo for 'Cyan' in a dark blue or black color.

## **(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](http://mandy-barker.com)

• **COCKTAILS** •

**Cosmopolitan** | £10.25  
Belvedere Citrus vodka, Cointreau,  
cranberry juice, lime juice

**Negroni** | £10.25  
Beefeater Gin, Antica Formula, Campari

**The Grand Espresso Martini** | £10.25  
Absolut vodka, Kahlua, espresso

**Mojito** | £10.25  
Havana Club 3yr old rum, fresh mint,  
sugar syrup, lime juice, Fever Tree  
soda water

**Classic Mai Tai** | £10.25  
Havana Club 3yr old rum, Cointreau,  
lime juice, Orgeat syrup

• **WHITE** •

*175ml, 250ml & Bottles*

**Altoritas Sauvignon Blanc, Chile**

£6 £8.50 £23.50

**Picpoul de Pinet, Petite Ronde,  
Languedoc, France (V)**

£7.45 £10.45 £28

**Pinot Grigio Trentino,  
L'Aristocratico, Italy (V)**

£7.75 £10.75 £30

**Petit Chablis, Les Sarments, Vignerons  
de Chablis, France (V)**

£11 £13.75 £45

**La Marimorena, Albarino Rias Baixas,  
Casa Rojo, Spain (VG)**

£12 £17.50 £52

• **ROSE** •

*175ml, 250ml & Bottles*

**Délicat Rosé, Côtes de Thau, France**

£7 £9 £26

**Sea Change Provence Rosé, France (V)**

£10.75 £15.50 £45

• **RED** •

*175ml, 250ml & Bottles*

**Sea Change Negroamaro, Puglia, Italy (VG)**

£6 £8.50 £23.50

**Granfort Merlot, France (VG)**

£6.25 £8.75 £23.50

**Don Jacobo Rioca Crianza,  
Bodegas Corral, Spain (VG)**

£9 £12.50 £35

**Vavasour Pinot Noir, Awatere Valley, NZ**

£10.75 £14.50 £45

**Salentein Barrel Selection Malbec, Uco  
Valley, Mendoza, Argentina**

£12 £16.75 £50.00

• **SPARKLING & CHAMPAGNE** •

*125ml & Bottles*

**Moët & Chandon Brut Imperial, France**

£13.50 £75

**Ridgeview Fitzrovia Rosé, East  
Sussex, England**

£11.50 £60

• **DRAUGHT** •

*Half pints & pints*

**Camden Hells Lager, 4.6% - England**

£3.50 £6.50

**Camden Pale Ale, 4% - England**

£3.50 £6.50

• **BOTTLED** •

**The Grand Pale Ale, 4.8% - England**

£5.25

• **SPIRITS** •

**Beefeater Dry Gin, 40% - England | £5.50**

**Beefeater 24, 45% - England | £6.50**

**Beefeater Pink Strawberry, 37.5% - England | £5.50**

**Absolut Blue vodka, 40% - Sweden | £5.50**

**Belvedere vodka, 40% - Poland | £6.50**

**Belvedere Citrus vodka, 40% - Poland | £6.50**

**Havana Club 3yr, 40% - Cuba | £5.50**

**Glenmorangie 10yr, 40% - Scotland | £6.95**

**Jameson, 40% - Ireland | £5.50**

• **SOFT DRINKS** •

**Fever Tree mixers, 200ml | £2.70**

**Sipsup Sicilian Lemonade, 330ml | £3.75**

**Sipsup Raspberry Lemonade, 330ml | £3.75**

**Life Water (still or sparkling),  
330ml or 750ml | £2.50 £4.75**

(V) - Vegetarian (VG) - Vegan

Please note that this is a limited drinks  
selection. View our full drinks list here:

