

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

• **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:

