

SNACKS

Focaccia (v) wild garlic, cheddar	£6
Native Oysters gherkin, Kent forced rhubarb, dill	£4
Stem House Pickles (v) homemade curd, herbs	£5

LITTLE

Hen of the Woods Mushroom (v) sunflower seed, black garlic, potato flat bread	£11
Deer Tartare lovage, egg yolk, crispy cabbage	£15
Cured Chalk Stream Trout chicory, beetroot, English mustard	£15
Duck Liver Parfait brioche, english apple	£10

LARGE

Stem Pasta (v) celeriac, Sussex camambert, hazelnut	£19
Beef Short Rib pickles, white onion, cheddar, burger sauce	£25
Butter Poached Cod warm tartare, kelp	£22
Pork chop wild garlic capers, preserved lemon hens egg, anchovy, cauliflower	£29

SIDES

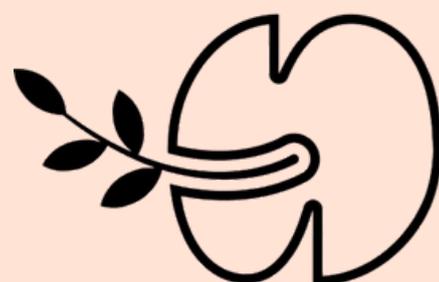
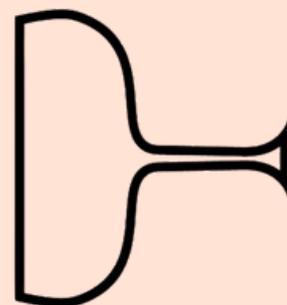
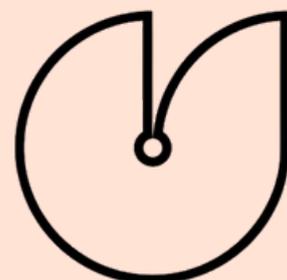
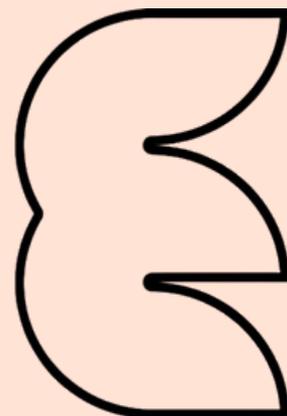
all £5

Savoy Cabbage buttermilk
Purple Sprouting Broccoli, garlic, herb, almond
Hasselback Potato cultured cream, elderflower
Carrot goats cheese, toasted seeds, seaweed
Baby Gem anchovy, hard cheese

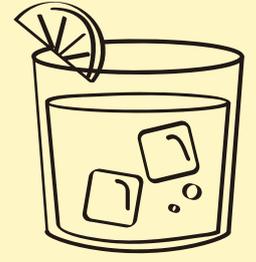
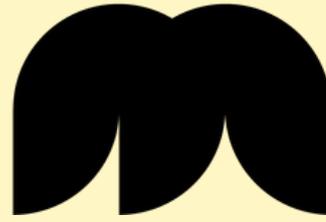
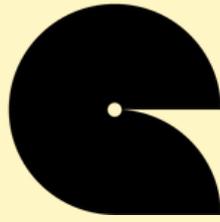
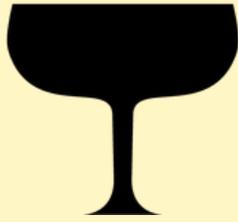
SWEET

Squash Custard Tart (v) blood orange	£7
Spent Coffee Ice cream (v) dark chocolate, nori, miso	£8
Sussex Cheeses fennel jam, seeded crackers	£12
Canele (v) baby pine cone	£3

BISTRO



Please inform a member of the team of any allergies.
(v) vegetarian & (vg) vegan available on request.



COCKTAILS

ALL £12

MARTINIS

Smoked Olive Brine
Salted Cucumber
Extra Pickled Gibson
Aviation
Saki, Pickled Ginger
Coffee, Tonka, Sea Salt

MARGARITA

Classic/Chilli
Sea Buckthorn
Jalapeno, Grapefruit
Fermented Pineapple

NEGRONI

Classic
Candied Orange
White
Fig

BLOODY MARY

Classic
Caesar
Kimchi
Virgin

WHISKEY

New Yorker
The Clown
Smoke

SOFTS, LOWS AND NOS

Karma cola/ Sugar Free £5
Sipsup lemonade
Folkingtons lemon & mint presse
Folkingtons Hot Ginger beer
Tonic/ Earl grey tonic

Botivo Bitter Sweet Tonic £6
Homemade Tepache

Unbarred Lowkey Pale Ale 0.5% £6
Lucky Saint Lager 0.5%
Lost Pier Nitro Stout 0.5%

BEERS & CIDER

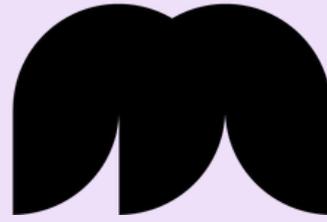
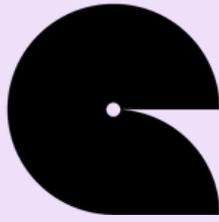
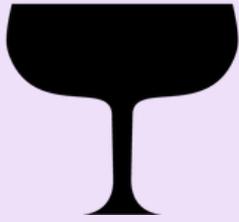
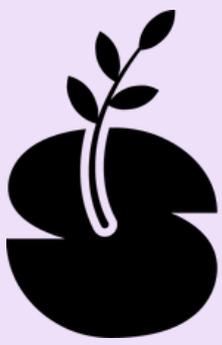
Our beers change regularly so please speak to our bar staff for our current selection.

NON-ALCOHOLIC COCKTAILS £10

Sentia Negroni, Bitter, Punchy
Paloma, Grapefruit, Pink Peppercorn
Saicho Spritz, Darjeeling, Earl Gray
Virgin Mary, Hot Sauce, Olive Brine

DRINKS MENU

Please inform a member of the team of any allergies.



SPARKLING

125 GLS/ BTL

De Pro 'Organic' Cava, Catalonia, Spain, NV (O)	£7/35
Bresolin 'Col Fondo', Veneto, Italy 2022 (O)	£8/40
Channing Daughters Merlot Rosato Pet Nat, NY, USA, 2023 (F)	£10/50
Tillingham 'Col Fondo', Sussex, 2024 (O)	£12/55
Saint Olive Urban Winery Gamay Pet Nat, Beaujolais, France, 2024 (F)	£12/60
Bruno Paillard Premiere Cuvee Extra brut, Champagne, France NV (F)	£18/100

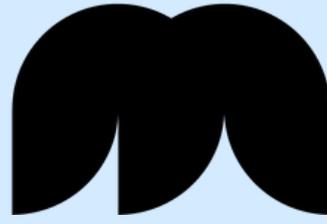
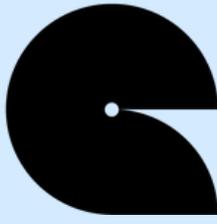
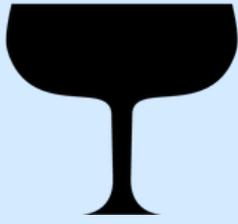
WHITE

Growers series, Fondo Antico 'Sicilian Bianco', Sicily, 2024 (O)	£6/30
Vale Merce Vinho Verde "Pipa do Canto", Portugal, 2024(O)	£7/35
Moulin de Gassac Faune Blend, Languedoc, France, 2023 (TV)	£8/40
Von Winning Win Win Riesling, Pfalz, Germany, 2023 (F)	£9/45
Roberto Ghio Timorasso, Piemonte, Italy, 2023 (O)	£10/50
Panoramico White Rioja, Spain, 2021 (F)	£11/55
Alpamanta Chardonnay, Mendoza, Argentina, 2021 (O)	£12/55
Jean-Luc Mouillard Savagnin, Jura, France, 2020(O)	£13/65
Vulcao Ameixambar, Azores Islands, Portugal, 2023 (O)	£15/75

RED

Grower series, Fondo Antico 'Sicilian Rosso', Sicily, 2024 (O)	£6/30
Pierre Dorees Pinot Noir, Languedoc, France, 2023 (O)	£7/35
Bal da Madre "Wine by Sail" Tinto, Portugal, 2022(O)	£9/40
Sebastian Besson Beaujolais Villages, France, 2023 (O)	£9.5/45
Carlos Mazo/Vinos en Voz Baja Costumbres, Rioja, Spain, 2022 (O)	£10/50
Chateau Grand Francais Amphore Cab Franc, 2022, France (O)	£11/55
Sabelli Frisch Mission, Lodi, California, USA, 2021 (F)	£13/60
Macchie Santa Maria Taurasi, Campania, Italy, 2018 (O)	£15/70
Cuvee de Soleil, Batroun Mountains, Lebanon, 2022 (B)	£16/80

WINE MENU



CHILLED RED

Howards Folly Frescho? Red, Alentejo, Portugal, 2022(F) £10/50
Tillingham R (Crunchy Red, Sussex, UK, 2024 (O) £12/60

UNFILTERED

WHITE

Kalogris Moscofilero "Mister Hellios" Peloponnese, Greece, 2021 (O) £11/55
Jerome Bretadeau Theia Muscadet, Loire, France, 2023 (B) £18/90

RED

Chamans Hegarty 'Open Now' Minervois, France. 2023 (B) £10/50
Patrick Baudouin Cab Franc "La Fresnaye Rouge", Minervois, France, 2023 (B) £15/75

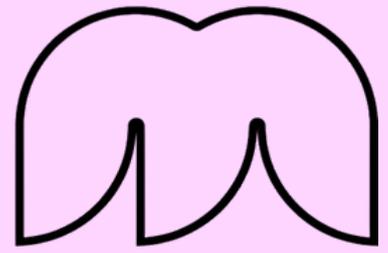
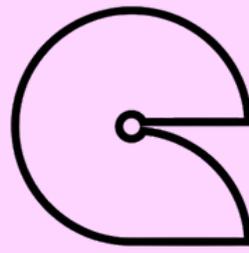
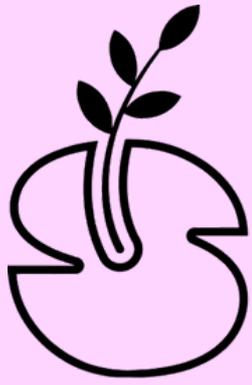
ROSE

Stefan Pratsch Zweigelt Rose, Weinvertail, Austria, 2023 (O) £8/40
Chateau des Sarrins, Rose Grand Cuvee, Provence, France, 2024 (O) £12/60

SKIN CONTACT

Chateau de Jau ORNAGE, Languedoc, France, 2024 (O) £8/40
Koerner Vermentino-Skin "Pigato", Clare Valley, Australia, 2024 (F) £11/55
Roberto Ghio Orange "Vinarancio", Piemonte, Italy, 2024 (O) £11/55
Tillingham Skin Pinot Gris, Sussex, UK, 2024 (O) £15/75

WINE MENU 2

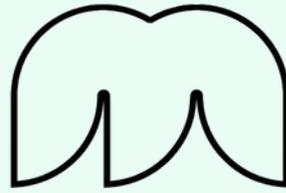
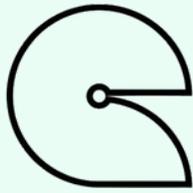
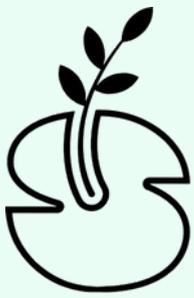


MENU

SNACKS

Wasabi Peanuts	£4
Nocellara Olives	£4
Salt & Vinegar Popcorn	£3
Native Oysters	£4
gherkin, Kent forced rhubarb, dill	
Stem House Pickles	£5
homemade curd, herbs	
Focaccia	£6
wild garlic, cheddar	
Hen of the Woods	£11
sunflower seed, black garlic, potato flat bread	
Deer Tartare	£15
lovage, egg yolk, crispy cabbage	
Duck Liver Parfait	£4
brioche, apple, beetroot	
Sussex Cheeses	£12
fennel jam, seeded crackers	

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(v) vegetarian & vegan (vg) available on request.



SUNDAYS

SNACKS

- Focaccia (v)** £6
wild garlic, cheddar
- Native Oysters** £4
gherkin, Kent forced rhubarb, dill
- Stem House Pickles (v)** £5
homemade curd, herbs

LITTLE

- Hen of the Woods Mushroom (v)** £11
sunflower seed, black garlic, potato flat bread
- Deer Tartare** £15
lovage, egg yolk, crispy cabbage
- Cured Chalk Stream Trout** £15
chicory, beetroot, English mustard
- Duck Liver Parfait** £10
brioche, english apple

SWEET

- Squash Custard Tart** £9
blood orange
- Chocolate Fondant** £9
miso caramel Ice cream
- Canele** £3

LARGE

- All roasts come with dripping spuds, carrots, greens, stuffed yorkie
- Hogget Leg** £19
- Trenchmore Beef Rump** £22
- Half Chicken** £19
- Stem pasta (v)** £19
Sussex camembert, winter squash
- Butter Poached Cod** £20
kelp, warm tartare
- Whole cuts & steaks on the board..** £MP

SIDES

all £5

- Savoy Cabbage**
buttermilk
- Purple Sprouting Broccoli**
garlic, herb, almond
- Carrot**
goats cheese, toasted seeds, seaweed
- Baby Gem**
anchovy, hard cheese

MENU

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