

3 COURSES £35

SNACKS

Brioche (v)

Brown butter, seaweed salt

Native Oyster

Spicy bloody mary granita

Stem House Pickles (v)

Curd, dill

(Sup)

£6

£4

£5

STARTERS

Venison Tartare

Blackberry gel, crispy kale, egg yolk puree, toasted yeast

Poached Chalk Stream Trout

Gherkin salsa, salt and vinegar scraps, dill mayonnaise.

Rainbow Beetroot

Whipped ricotta, rye croutons, smoked almonds.

MAIN COURSES

Creedy Carver Duck

Thyme and lavender honey, buttered turnips, quince puree.

Stone Bass

Steamed mussels, cauliflower puree, roasted bone sauce, parsley.

Stem Pasta

Roasted Pumpkin, truffle, wild mushroom, Twineham grange cheese.

SIDES

Hispi Cabbage

Whey, crispy shallots

Charred Baby Gem

Caesar

Tempura Gherkin

Jalapeno mayonnaise

Baby Carrot

Rosary goats cheese, toasted seeds, nori, coriander

Crispy Jersey Royals

Garlic & herb butter

(all £5 Sup)

SWEET

Dark Chocolate Mousse

Malted barley ice cream. chocolate crumb.

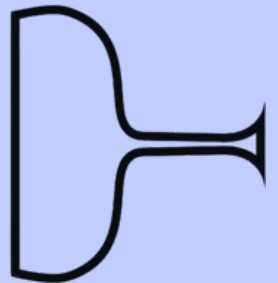
Apple and Blackberry Crumble Tart

Custard ice cream.

Selection of Sussex cheeses

Quince, seeded crackers (£7 sup.)

BISTRO
OCTOBERBEST



SNACK & DRINK £15

BISTRO
OCTOBERBEST

Native Oyster **Caesar Bloody Mary**

Native oyster, spicy bloody mary granita
tomato, oyster brine, habanero tincture

House Pickles

Dirty Martini

House pickles, curd, dill
Booth's gin, house pickling brine, dill oil drops

Tempura Gherkin

Jalapeno Old Fashioned

Tempura Gherkins, jalapeno mayo
white rum, jalapeno simple syrup, saline

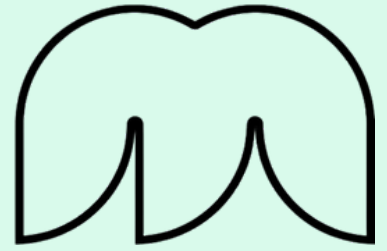
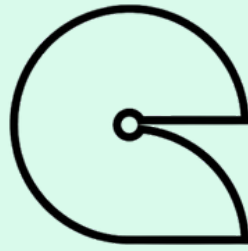
Croquettes

Sage&Elderflower Spritz

Mac&cheese, jalapeno chutney
Salt cod, smoked roe yoghurt
Confit pork&mustard, burnt apple purée
Sage infused elderflower liqueur,
prosecco, soda



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

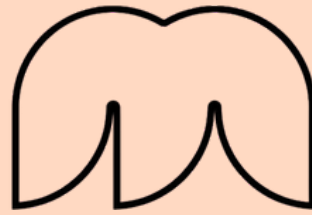


MENU

SNACKS

Salt & Vinegar Popcorn	£3
Nocellara Olives	£4
Wasabi Peanuts	£4
Native Oyster	£4
spicy virgin bloody mary granita	
Tempura Gherkin	£5
jalapeno mayonnaise	
Stem House Pickles	£5
homemade curd, herbs	
Brioche	£6
brown butter, seaweed salt	
Croquettes	£7
Mac & cheese, jalepeno chutney	
Salt cod, smoked roe yoghurt	
Confit pork & mustard, burnt apple puree	
Nutbourne Tomatoes	£13
ricotta, pea snow, lemon balm	
Chicken Liver Parfait	£13
caramelised french toast, pickled onion, plum jam	
Sussex Cheeses	£14
piccalilli, seeded crackers	
Beef Tartare	£15
lovage, egg yolk puree, radicchio	

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SPARKLING

125 GLS/ BTL

De Pro 'Organic' Cava, Catalonia, Spain, NV (O)

£8/40

Fragrant nose of fresh apple fruit & acacia blossom, palate clean and fresh

Bresolin 'Col Fondo' Prosecco, Veneto, Italy 2022 (O)

£9/45

Fresh & fruity nose, ripe fruits & complex salinity

Channing Daughters Merlot Rosato Pet Nat, NY, USA, 2023 (F)

£11/55

Crisp palate, with high natural acidity & notes of apple, pear, hints of green hedgerow

Tillingham 'Col Fondo', Sussex, 2024 (O)

£13/60

Pure expression of rose, raspberries, pomegranate & a touch of balsamic vinegar to balance the natural sweetness

Saint Olive Urban Winery Gamay Pet Nat, Beaujolais, France, 2024 (F)

£13/65

Delicate yet complex with intense red fruit notes such as raspberry & redcurrant, balanced with freshness

Bruno Paillard Premiere Cuvee Extra brut, Champagne, France NV (F)

£19/105

Notes of citrus, white flowers, & chalky minerality, fullness coming from 3 years lees aging

WHITE

Growers series, Fondo Antico 'Sicilian Bianco', Sicily, 2024 (O)

£7/35

Soft fruits with good minerality made by a cooperative of organic wine growers

Vale Merce Vinho Verde "Pipa do Canto", Portugal, 2024(O)

£8/40

Bright aromas of grapefruit & delicate floral notes, with that distinctive vinho spritz

Moulin de Gassac Faune Blend, Languedoc, France, 2023 (TV)

£9/45

Pale gold in colour, rich stone fruits & creamy almonds, with well balanced acidity

Von Winning Win Win Riesling, Pfalz, Germany, 2023 (F)

£10/50

A whack of citrus, balanced out with soft white fruits. A fine finish with savoury minerality

Roberto Ghio Timorasso, Piemonte, Italy, 2023 (O)

£11/55

Hints of aromatic, tropical fruits. Flinty minerality coming from slight oxidisation, & salinity from coastal winds

Panoramico White Rioja, Spain, 2021 (F)

£13/60

Aromatic fruits, like lychees, peach & white peach. Silky acidity & subtle freshness

Alpamanta Chardonnay, Mendoza, Argentina, 2021 (O)

£13/60

Camomile, green tea & citrus, this is a chardonnay like no other, even enjoyed by the ABC club!

Jean-Luc Mouillard Savagnin, Jura, France, 2020(O)

£14/70

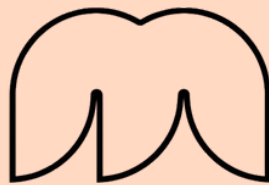
A modern take on a classic from Jura, full of citrus, nuts & honey, with a delicate medium body with light acidity & a waxy mouth feel

Vulcao Ameixambar, Azores Islands, Portugal, 2023 (O)

£16/80

Seriously bone dry, this wine is all about minerality, & a super long finish. Only a few thousand bottles made so a great excuse to give it a try

WINE MENU



RED

125 GLS/ BTL

Grower series, Fondo Antico 'Sicilian Rosso', Sicily, 2024 (O)	£7/35
<i>Aromas of red berries & spice, structured tannins & medium structure that shows off the Sicilian terroir</i>	
Pierre Dorees Pinot Noir, Languedoc, France, 2023 (O)	£8/40
<i>Red cherry, raspberry & floral notes make up this medium bodied red</i>	
Bal da Madre "Wine by Sail" Tinto, Portugal, 2022(O)	£10/45
<i>Cherry, raspberry, Spice & vanilla make up this complex wine that also gives back to the land</i>	
Sebastian Besson Beaujolais Villages, France, 2023 (O)	£10.5/50
<i>A bright & polished Beaujolais-Villages with juicy fruits & blackcurrant leaf, approachable acidity and velvety tanins</i>	
Carlos Mazo/Vinos en Voz Baja Costumbres, Rioja, Spain, 2022 (O)	£11/55
<i>A lighter style of Rioja, with red fruits. The grapes are hand sorted and foot trodden!</i>	
Chateau Grand Francais Amphore Cab Franc, 2022, France (O)	£12/60
<i>Cherries, blackberries, and elegant floral notes give this wine real elegance, while still delivering a silky & juicy texture</i>	
Sabelli Frisch Mission, Lodi, California, USA, 2021 (F)	£14/65
<i>Think a light pinot, made from an almost extinct grape. Spice. with a burst of wild strawberries. Silky tannins & accessible acidity</i>	
Macchie Santa Maria Taurasi, Campania, Italy, 2018 (O)	£16/75
<i>A ruby red wine with aromas of orange & rose, sour cherries & herbal notes. Dry & elegant</i>	
Sept, Cuvee de Soleil, Batroun Mountains, Lebanon, 2022 (B)	£17/85
<i>Spoiled by the sun, this wine has elegant round fruits with silky tannins. An unusual wine that should be tried.</i>	

CHILLED RED

Howards Folly Frescho? Red, Alentejo, Portugal, 2022(F)	£11/55
Tillingham R (Crunchy Red, Sussex, UK, 2024 (O)	£13/65

UNFILTERED

WHITE

Kalogris Moscofilero "Mister Hellios" Peloponnese, Greece, 2021 (O)	£12/60
Jerome Bretadeau Theia Muscadet, Loire, France, 2023 (B)	£19/95

RED

Chamans Hegarty 'Open Now' Minervois, France. 2023 (B)	£11/55
Patrick Baudouin Cab Franc "La Fresnaye Rouge", Minervois, France, 2023 (B)	£16/80

ROSE

Stefan Pratsch Zweigelt Rose, Weinvertail, Austria, 2023 (O)	£9/45
Chateau des Sarrins, Rose Grand Cuvee, Provence, France, 2024 (O)	£13/65

SKIN CONTACT

Chateau de Jau ORNAGE, Languedoc, France, 2024 (O)	£9/45
Koerner Vermentino-Skin "Pigato", Clare Valley, Australia, 2024 (F)	£12/60
Roberto Ghio Orange "Vinarancio", Piemonte, Italy, 2024 (O)	£12/60
Tillingham Skin Pinot Gris, Sussex, UK, 2024 (O)	£16/80

SNACKS

Brioche (v)

brown butter, seaweed salt

Native Oyster

spicy bloody mary granita

Stem House Pickles (v)

curd, dill

£6

£4

£5

Specials and whole
cuts on the board

BISTRO

STARTERS

Rainbow Beetroot

Whipped ricotta, rye crumb, smoked almonds

£13

Venison Tartare

Blackberry gel, crispy kale, egg yolk puree, toasted yeast

£15

Poached Chalk Stream Trout

gherkin salsa, salt and vinegar scraps, dill mayonnaise

£15

Chicken Liver Parfait

caramelised french toast, pickled onion, plum jam

£13

MAINS

Stem Pasta (v)

roasted Pumpkin, truffle, wild mushroom, sage, Twineham grange cheese

£21

Creedy Carver Duck

thyme and lavender honey, buttered turnips, quince puree.

£27

Stone bass

steamed mussels, cauliflower puree, roasted bone sauce, parsley.

£22

Pork Belly

crushed peas & broad beans, borage, blackened apple puree, mustard yeast sauce

£25

Skate Wing

coastal greens, capers, shallots

£22

Courgette Tart

burrata, rocket, thyme honey, basil puree

£21

SIDES

Hispi Cabbage

whey, crispy shallots

all £5

Charred Baby Gem

caesar

Tempura Gherkin

jalapeno mayonnaise

Baby Carrot

rosary cheese, toasted seeds, nori, coriander

Crispy Jersey Royals

garlic & herb butter

DESSERTS

Apple and Blackberry Crumble Tart

nutmeg custard ice cream

£8

Brown Sugar Madeleines

date ice cream, caramel

£9

Sussex Cheeses

piccalilli, seeded crackers

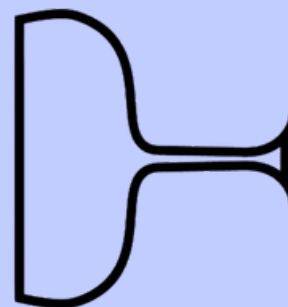
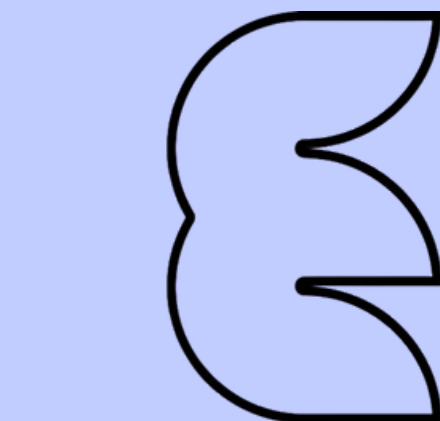
£14

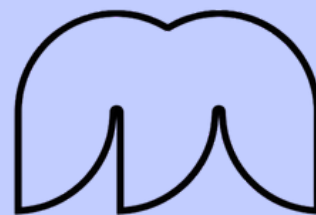
Toasted Hay Fudge

baby pine cone

£4

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





Signatures

House Freezer Martini

single estate vodka, dry vermouth, house pickling liquor, dill oil

Tiramisu Martini

aged rum, hazelnut, coffee, vanilla

Lock, Stock and Toff

toffee popcorn rye whiskey, amaro averna, pedro ximénez, angustora

Fermented Pineapple

tequila, pineapple, homemade tepache, star anise, citrus

Mango Unchained

basil infused tequila, mango, citrus, habanero tincture

Crystal Mojito

rum, citric adjusted water, frost bloomed mint, mint air

Bucking Bronco

Buckfast, sussex Sipello, blackberry and rhubarb cordial

A La Antigua

white rum, jalapeno gomme, habanero tincture

Spritzers

Rhubarb + Custard

Edward's rhubarb vodka, rhubarb cordial, prosecco, soda, custard cold foam

Sake + Ginger

daiginjo Dreamsake, pickled ginger, yuzu, prosecco, soda

Sage + Elderflower

sage infused Edward's elderflower liqueur, prosecco, soda

Negronis

Casa Blanca

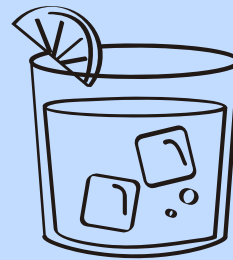
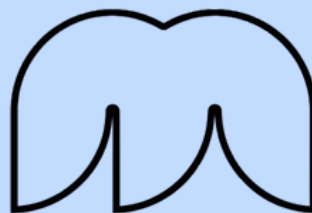
light whiskey, Lillet Blanc, Luxardo Bitter, bergamot

Chocolate Pearl

pear and chocolate cognac, Campari, vermouth blend, cacao blanc

Sloe

sloe gin,



Our Martinis and Margaritas are currently on hold for this evening to make room for a one night, limited takeover menu from Ramsbury Distillery and The Lost Explorer!

Please ask a member of staff to see their menu if needed, and feel free to try their fantastic creations!

HIGHBALLS £13

James' Drunk Peach
The Bucky B
Russia's Strawberry Summer

TIME FOR A SPRITZ £12

Campari Spritz
Hugo Spritz
Rhubarb Spritz
Aperol Spritz
Sarti Spritz
Stemcello Spritz

MOCKTAILS £11

Mango, Chilli + Basil
Strawberry Daquiri
No-Groni
Sober Pilot
Cordino Spritz

SOFTS

£5

Karma Cola / Sugar Free
Sipsup Lemonade
Folkingtons Lemon + Mint Presse
Folkingtons Hot Ginger Beer
Kazimo 0% Rhubarb Paloma
Franklins Tonic / Slimlime
Crodino

Intune CBD Grapefruit + Mint

Homemade Tepache **£6**

LOW BEERS

£6

Unbarred Lowkey Pale Ale - 0.5%
Lost Pier Nitro Stout - 0.5%
Lost Pier King of Spain - 0.5%

DRAUGHT

2/3rd or pints available

Unbarred Helles - 4%
Unbarred Joosy IPA - 5.1% **£5.5 / £7.5**
Umbrella Apple Cider - 4.5%
North Garden Moon Stout - 3.4%

BOTTLES + CANS 330ml

Ascension Gooseberry Cider 3.4% **£6.5**
Modelo - 4.5% **£5.5**
Birra Moretti - 4.6% **£4.5**

IPA CANS 440ml

Lost Pier NEIPA Fruit - 5.5% **£7**
Lost Pier Juicy Buoy - 4.8% **£7**
Lost Pier Fuzz Lightyear, **£7**
Peach Raddler - 2.8%

**CLASSICS ARE ALWAYS
AVAILABLE ON REQUEST!**

DRINKS MENU

Please inform a member of the team of any allergies.

CHRISTMAS MENU

3 COURSE £45

BISTRO

STARTERS

Langoustine cocktail

Dill compressed iceberg, Bloody Mary mayo, brown butter croutons

Mushroom parfait

Pickled girolles, walnut ketchup, treacle bread

Venison tartare

Smoked emulsion, watercress, mustard vinaigrette, truffle brioche

MAIN COURSES

Butter poached turkey breast

Bread sauce, all the trimmings

Confit trout

Rainbow beetroots, buttered leeks, horseradish veloute, roe

Crown prince squash & cheddar tart

Charred Hispi, Jerusalem artichoke puree, chestnut

SWEET

Xmas pudding custard tart

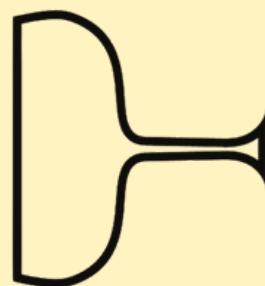
Crème fraîche sorbet

Clementine trifle

Cranberry jelly, sherry cream

Selection of Sussex cheeses (£5 sup)

seeded crackers, pear chutney



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SET MENU

2 COURSES £30 / 3 COURSES £40

STARTERS

Rainbow Beetroot

Whipped ricotta, rye crumb, smoked almonds

OR

Chicken Liver Parfait

caramelised french toast, pickled onion, plum jam

MAIN COURSES

Skate Wing

buttered samphire, toasted hazelnut, capers, shallots

OR

Stem Pasta (v)

summer squash, truffle, sage, twineham grange

SWEET

Brown Sugar Madeleines

date ice cream, caramel

OR

Sussex Cheeses

piccalilli, seeded crackers (sup.£5)

BISTRO

