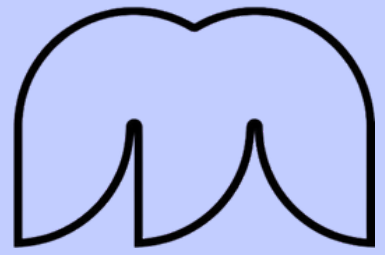
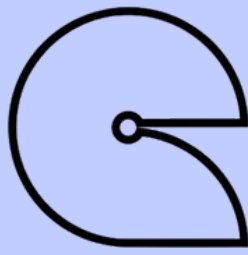


MENU

BRUNCH

Bloody mary oysters	£3 ea
Blinis, Exmoor royal beluski caviar, crème fraiche	£30/10g
Steak and eggs (onglet / ribeye)	£MP
Cured trout crumpet, poached eggs, mustard hollandaise	£17
Scrambled eggs potato hash, girolles, mushroom brown sauce	£15
Caramelised french toast sour cherries, marigold hung yoghurt	£13
Laminated brioche merguez sausage, hot honey ketchup	£17

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



MENU

SNACKS

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

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

Nutbourne Tomatoes

ricotta, pea snow, sorrel

Beef Tartare

lovage, egg yolk puree, radicchio

Cured Chalk Stream Trout

buttermilk, gooseberries, chicory

Chicken Liver Parfait

caramelised french toast, pickled onion, plum jam

£13

£15

£15

£13

MAINS

Stem Pasta (v)

summer squash, truffle, sage, twineham grange

Lamb Rump

sunflower satay, pickled cucumber, black garlic, mint

South Coast Cod

seaweed butter sauce, horseradish, chervil

Pork Belly

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

Skate Wing

coastal greens, capers, shallots

Courgette Tart

burrata, rocket, thyme honey, basil puree

£21

£27

£22

£25

£22

£21

SIDES

Spring Cabbage

whey, crispy shallots

Charred Baby Gem

caesar

Tempura Gherkin

jalapeno mayonnaise

Baby Carrot

rosary cheese, toasted seeds, nori, coriander

Crispy Jersey Royals

garlic & herb butter

all £5

DESSERTS

British Strawberries

elderflower set cream, sorrel sorbet

Brown Sugar Madeleines

date ice cream, caramel

Sussex Cheeses

piccalilli, seeded crackers

Toasted Hay Fudge

baby pine cone

£9

£9

£14

£4

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



SNACKS

Brioche (v)

brown butter, seaweed salt

£6

Native Oysters

spicy virgin bloody mary granita

£4

STARTERS

Nutbourne Tomatoes

ricotta, pea snow

£13

Beef Tartare

lovage, egg yolk puree, radicchio

£15

Cured Chalk Stream Trout

buttermilk, gooseberries, lemon, chicory

£15

FROM THE BBQ

Beer Can Roasted Chicken, Thyme Honey Glaze

Whole (Perfect for two people to share)

£34

Half

£18

Pork Baby Back Sticky Ribs, Cola Glaze

Whole Rack

£25

Half Rack

£16

Sirloin Steak

£19 per 100g

Bavette Steak

£17 per 100g

Caramelised Red Onion Pork Sausages

£14 (3 sausages)

Skate Wing

coastal greens, capers, shallots

Whole £22

Brined Hispi Cabbage

toasted seeds, miso glaze, nori seaweed

£14

SIDES

£5

Smoked Cheese Macaroni

add smoked ham hock

+£2.50

Smashed Crispy Jersey Royals

jalapeño mayonnaise, spring onion

BBQ Corn On The Cob

chilli butter

Celeriac Remoulade

Caesar Salad

DESSERTS

British Strawberries

elderflower set cream, sorrel sorbet

£8

Sticky Toffee Ice Cream Sandwich

Prune ice cream, caramel

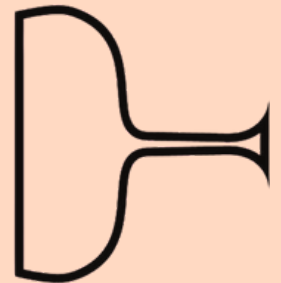
£9

Sussex Cheeses

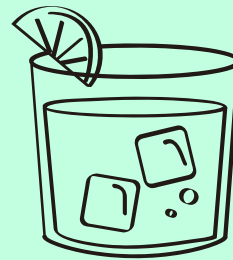
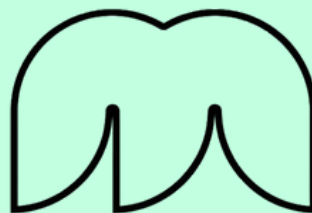
piccalilli, seeded crackers

£14

SUNDAY BBQ MENU



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



COCKTAILS

MARTINIS

Smoked Olive Brine
Salted Cucumber
Gibson
Nori and Sesame oil
Saki, Pickled Ginger
Tiramisu Espresso Martini

£14

MARGARITA

Classic/Chilli
Lychee
Mango, Chilli, Basil
Fermented Pineapple

£13

NEGRONI

Classic
Negroni Sour
Pear & Chocolate

£13

BLOODY MARY

Classic
Kimchi

£12

WHISKY

She-So Risky
New York Sour
Smoke
Paper Plane

£13

NON-ALCOHOLIC COCKTAILS

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

£11

SOFTS, LOWS AND NOS

Karma cola/ Sugar Free
Sipsup lemonade
Folkingtons lemon & mint presse
Folkingtons Hot Ginger beer
Kazimo Rhubarb Paloma
Botivo Bitter Sweet Tonic
Homemade Tepache
Intune CBD Grapefruit & Mint
Crodino

£5

BEERS & CIDER

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

£6

Draught-

We serve in $\frac{2}{3}$ pours, but pints are available.

Unbarred Helles Lager 4%
Unbarred Joosy IPA 5.1%
360 Tree Fall cider 4.5%
North Garden Moon Stout 3.4%

£5.5/
£7.5

Bottle & Cans 330ml

Kernel Sour Morello Cherry 6.1%
Ascension Gooseberry Cider 3.4%
Modelo 4.5%

£7
£6.5
£5.5

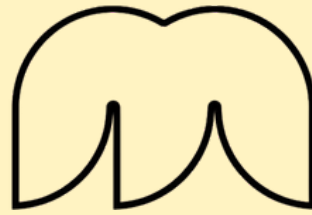
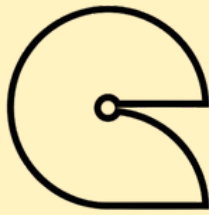
Cans 440ml

Lost Pier Fruit Machine NEIPA 5.5%
Lost Pier Juicy Buoy Pal

£7
£7

DRINKS MENU

Please inform a member of the team of any allergies.



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

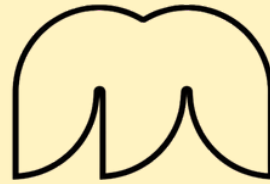
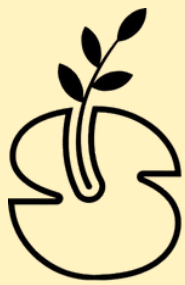
A modern take on a classic from Jura, full of citrus, nuts & honey, with a delicate medium body with light acidity & a waxy mouth feel

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

SET MENU

3 COURSES £40

STARTERS

Nutbourne Tomatoes (v)

ricotta, pea snow, lemon balm

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 (supplement £5)

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

BISTRO

