

OCTOBERBEST MENU

3 COURSE £35

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.

SWEET

Dark Chocolate Mousse

Malted barley ice cream. chocolate crumb.

Apple and Blackberry Crumble Tart

Custard ice cream.

Selection of Sussex cheeses (£5 sup)

Quince, seeded crackers (£7 sup.)

SNACK + A DRINK DEAL £15

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

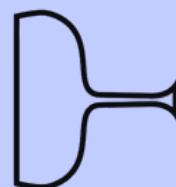
Croquettes + Sage and Elderflower Spritz

Mac + cheese, jalapeno chutney

Salt cod, smoked roe yoghurt

Confit pork + mustard, burnt apple purée

BISTRO



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

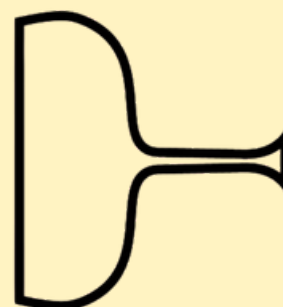
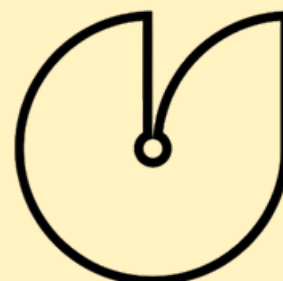
£9

£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
Stem House Pickles homemade curd, herbs	£5

Specials and whole
cuts on the board

BISTRO
SUNDAYS

STARTERS

Nutbourne Tomatoes ricotta, pea snow, pickled magnolia	£13
Beef Tartare lovage, egg yolk puree, radicchio	£15
Cured Chalk Stream Trout buttermilk, gooseberries, lemon, chicory	£15

ROASTS

all roasts come with dripping spuds, carrots, greens
+ a stuffed yorkie

Pork Belly	£21
Trenchmore Beef Rump	£25
Chicken	£19
Hispi	£17

LARGE

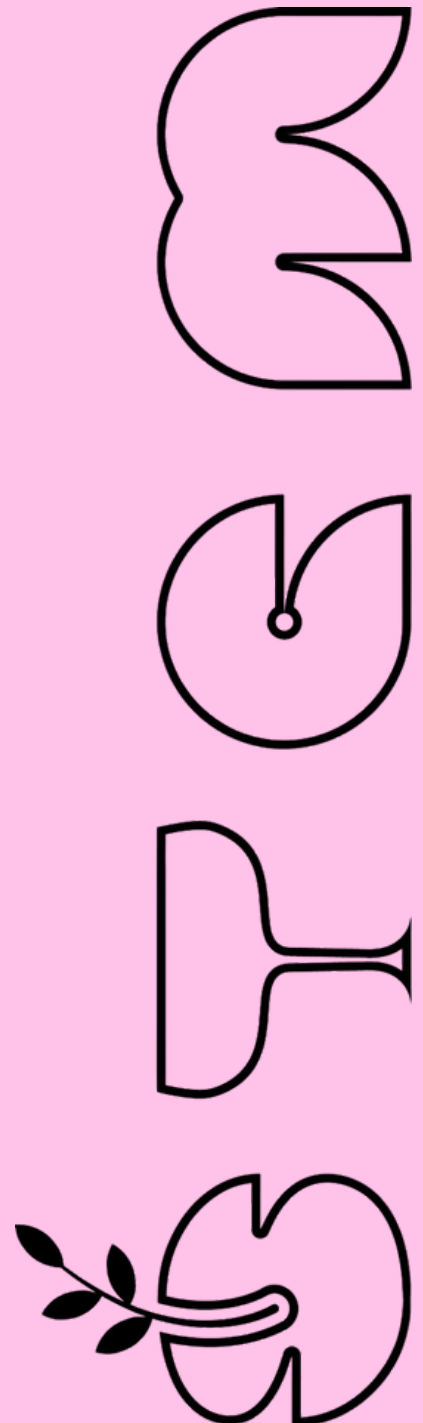
Stem Pasta (v) squash, truffle, sage, twineham grange	£21
Skate wing coastal greens, capers, shallots	£22

SIDES

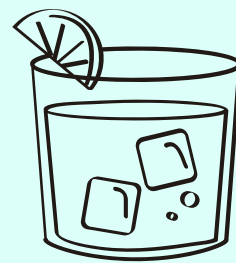
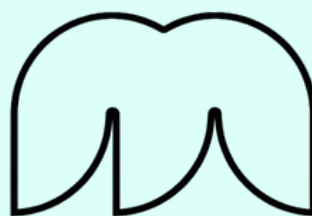
Smoked Cauliflower Cheese	all £5
Charred Baby Gem cheese, anchovy mayonnaise, dill	
Tempura Gherkin jalapeno mayonnaise	

DESSERTS

British Strawberries elderflower set cream, sorrel sorbet	£8
Sticky Toffee Ice Cream Sandwich date ice cream, caramel sauce	£9
Sussex Cheeses piccalilli, seeded crackers	£14
Toasted Hay Fudge baby pine cone	£4



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MARTINIS

£14

Smoked Olive Brine
Salted Cucumber
Pickled Onion Gibson
Nori + Sesame Oil
Saki + Pickled Ginger
Tiramisu Espresso Martini

MARGARITAS

£13

Classic / Spicy
Lychee
Mango, Chilli + Basil
Fermented Pineapple

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
Crodino Spritz

SOFTS

£5

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

£5.5 / £7.5

2/3rd or pints available

Unbarred Helles - 4%
Unbarred Joosy IPA - 5.1%
Umbrella Apple Cider - 4.5%
Three Acre's Skylark Stout - 4.6%

BOTTLES + CANS 330ml

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

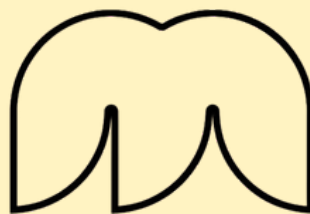
IPA CANS 440ml

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

**CLASSICS ARE ALWAYS
AVAILABLE ON REQUEST!**

DRINKS MENU

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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

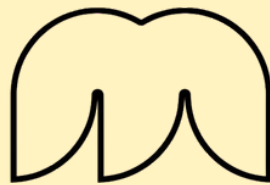
A modern take on a classic from Jura, full of citrus, nuts & honey, with a delicate medium body with light acidity & a waxy mouth feel

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

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

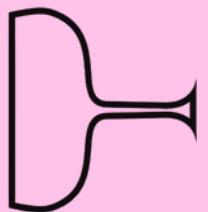
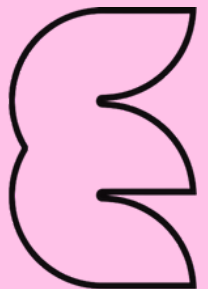
OR

Sussex Cheeses

piccalilli, seeded crackers (supplement £5)

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BISTRO



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

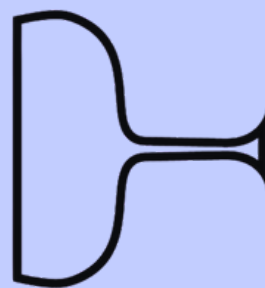
Crème fraîche sorbet

Clementine trifle

Cranberry jelly, sherry cream

Selection of Sussex cheeses (£5 sup)

seeded crackers, pear chutney



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