

## MENU

£5 per  
canapé

# CANAPÉ

### **Nutbourne tomato**

lemon ricotta tartlet

### **Courgette**

goats cheese pastries, thyme honey

### **Cured trout**

lemon gel and sprout kimchi

### **Anchovy**

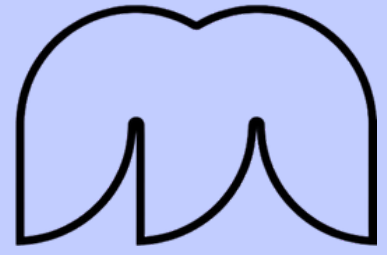
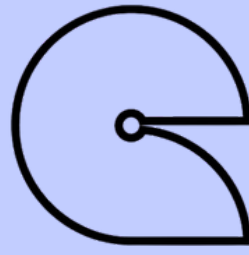
pepper and olive skewers

### **Coronation chicken**

toasted seed cracker, micro coriander

### **Chicken Liver Parfait**

toasted brioche, pickled red onion



## MENU

# SNACKS

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

## SNACKS

<b>Brioche (v)</b> brown butter, seaweed salt	£6
<b>Native Oyster</b> spicy virgin bloody mary granita	£4
<b>Stem House Pickles (v)</b> homemade curd, herbs	£5

## STARTERS

<b>Nutbourne Tomatoes</b> ricotta, pea snow	£13
<b>Beef Tartare</b> lovage, egg yolk puree, radicchio	£15
<b>Cured Chalk Stream Trout</b> buttermilk, gooseberries, lemon, chicory	£15
<b>Chicken Liver Parfait</b> caramelised french toast, pickled red onion	£13

## MAINS

<b>Stem Pasta (v)</b> broccoli, Sussex camembert, smoked almond	£21
<b>Lamb Rump</b> sunflower seeds, pickled cucumber, black garlic, mint	£27
<b>Cornish Mackerel</b> herb sauce, horseradish, wild garlic butter, lemon	£22
<b>Pork Chop</b> burnt apple, english mustard, yeast, brown onion, crispy capers	£29
<b>Skate Wing</b> buttered samphire, toasted hazelnut, capers, shallots	£22
<b>Courgette Tart</b> rocket, thyme honey, burrata	£21

## SIDES

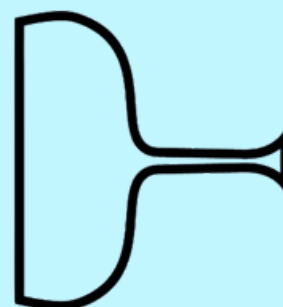
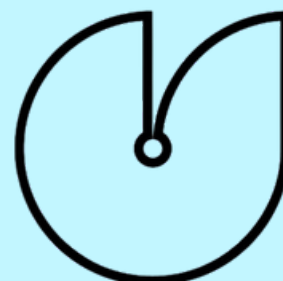
<b>Spring Cabbage</b> whey, crispy shallots	all £5
<b>Charred Baby Gem</b> cheese, anchovy mayonnaise, dill	
<b>Tempura Gherkin</b> jalapeno mayonnaise	
<b>Baby Carrot</b> goats cheese, toasted seeds, nori, coriander	
<b>Jersey Royals</b> garlic, herb butter	

## DESSERTS

<b>British Strawberries</b> elderflower set cream, sorrel sorbet	£9
<b>Brown Sugar Madeleines</b> date ice cream, caramel	£9
<b>Sussex Cheeses</b> pear and mustard chutney, seeded crackers	£14
<b>Toasted Hay Fudge</b> baby pine cone	£4

Specials and whole cuts on the board

BISTRO



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

## SNACKS

<b>Brioche (v)</b> brown butter, seaweed salt	£6
<b>Native Oysters</b> spicy virgin bloody mary granita	£4

## STARTERS

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

## FROM THE BBQ

<b>Beer Can Roasted Chicken, Thyme Honey Glaze</b> Whole (Perfect for two people to share)	£34
Half	£18
<b>Pork Baby Back Sticky Ribs, Cola Glaze</b> Whole Rack	£25
Half Rack	£16
<b>Sirloin Steak</b>	£19 per 100g
<b>Bavette Steak</b>	£17 per 100g
<b>Caramelised Red Onion Pork Sausages</b>	£14 (3 sausages)
<b>Cornish Mackerel</b> English mustard chimichurri	Whole £19
<b>Brined Hispi Cabbage</b> toasted seeds, miso glaze, nori seaweed	£14

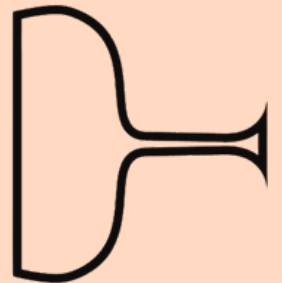
## SIDES

<b>Smoked Cheese Macaroni</b> add smoked ham hock	£5 +£2.50
<b>Smashed Crispy Jersey Royals</b> jalapeño mayonnaise, spring onion	
<b>BBQ Corn On The Cob</b> chilli butter	
<b>Celeriac Remoulade</b>	
<b>Caesar Salad</b>	

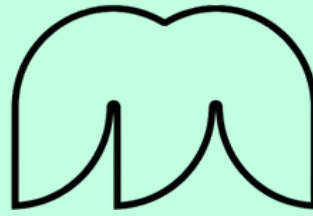
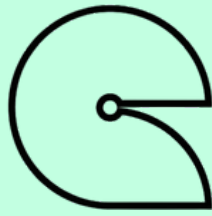
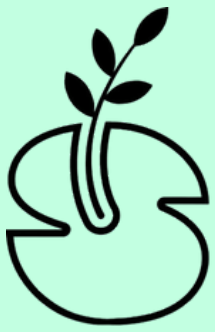
## DESSERTS

<b>British Strawberries</b> elderflower set cream, sorrel sorbet	£8
<b>Sticky Toffee Ice Cream Sandwich</b> Prune ice cream, caramel	£9
<b>Sussex Cheeses</b> pear and mustard chutney, seeded crackers	£14

SUNDAY  
BBQ MENU



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



## COCKTAILS

### MARTINIS

£14

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

### MARGARITA

£13

- Classic/Chilli
- Lychee
- Mango, Chilli, Basil
- Fermented Pineapple

### NEGRONI

£13

- Classic
- Negroni Sour
- Pear & Chocolate

### BLOODY MARY

£12

- Classic
- Kimchi

### WHISKY

£13

- She-So Risky
- New York Sour
- Smoke
- Paper Plane

## SOFTS, LOWS AND NOS

£5

- 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

## BEERS & CIDER

£6

- Unbarred Lowkey Pale Ale 0.5%
- Lost Pier Nitro Stout 0.5%
- Lost Pier Biere de Boire 0.5%

### Draught-

We serve in ⅓ pours, but pints are available.

£5.5/£7.5

- Unbarred Helles Lager 4%
- Unbarred Joosy IPA 5.1%
- 360 Tree Fall cider 4.5%
- Moon Landing Stout 5.3%

### Bottle & Cans 330ml

- Kernel Apricot Sour 6.1%
- Ascension Gooseberry Cider 3.4%
- Modelo 4.5%

### Cans 440ml

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

£7

£6.5

£5.5

£7

£7

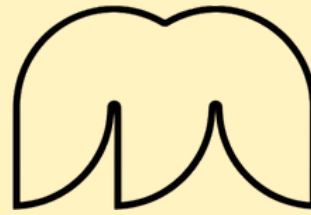
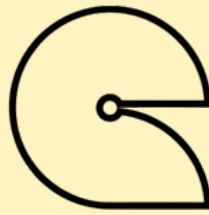
## NON-ALCOHOLIC COCKTAILS

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

£11

# DRINKS MENU

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## SPARKLING

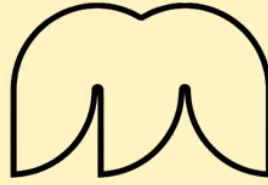
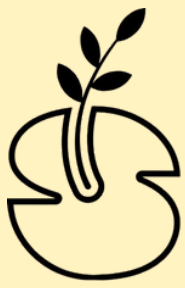
125 GLS/ BTL

- 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 &amp; spice, structured tannins &amp; medium structure that shows off the Sicilian terroir</i>	
Pierre Dorees Pinot Noir, Languedoc, France, 2023 (O)	£8/40
<i>Red cherry, raspberry &amp; 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 &amp; 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 &amp; polished Beaujolais-Villages with juicy fruits &amp; 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 &amp; 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 &amp; accessible acidity</i>	
Macchie Santa Maria Taurasi, Campania, Italy, 2018 (O)	£16/75
<i>A ruby red wine with aromas of orange &amp; rose, sour cherries &amp; herbal notes. Dry &amp; 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 red onion

## MAIN COURSES

### **Skate Wing**

herb sauce, horseradish, wild garlic butter, lemon

OR

### **Stem Pasta (v)**

broccoli, Sussex camembert, smoked almond

## SWEET

### **Brown Sugar Madeleines**

date ice cream, caramel

OR

### **Sussex Cheeses**

pear and mustard chutney, seeded crackers  
(supplement £5)

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**BISTRO**

