

THE MARINA FOUNTAIN



BLOODIES AND APERITIFS

MARY

VODKA
APEROL SPRITZ

MARIA

TEQUILA
CAMPARI SODA

7.5

SNAPPER

GIN
NEGRONI

SMALL PLATES

Pitted olives (vg)	4
Garlic & thyme baked camembert, crusty baguette (v)	14
Nduja sausage roll	5
Humus and pita (vg)	6

ROASTS

We proudly buy all our meat from Appleyard's butchers and vegetables from Sussex fruits of St Leonards-on-Sea

Lemon and rosemary roasted Kentish chicken	18
Sussex raised roast rolled topside of beef	18.5
Rosemary roasted leg of lamb	19
Salt roasted pork belly, apple sauce	18
Butternut squash, feta and spinach wellington (v)	17.5
Vegan wellington (vg)	17.5
Do you like a good stuffing? Add pork and onion stuffing	2.5
Cauliflower cheese for two (v)	7

All our roasts come with red wine gravy, whole roasted carrots, honeyed parsnips, roasted beetroot, roast potatoes, cabbage & bacon, and of course a double yolk Yorkshire pudding (Obviously it'll just be just savoy cabbage with the wellingtons)

PUDDINGS

Chocolate brownie, vanilla ice cream	6
Apple crumble, vanilla ice cream	6
Sticky toffee pudding ice cream	6
Selection of ice creams	1.5/2.8

Madagascan vanilla, chocolate, salted caramel fudge

Please inform a team member of any allergies or intolerances.

We source as many of our ingredients from local businesses as possible to support local shops. An optional 10% will have been added to your bill if we have provided you with table service with food. Tips all go to the team