

THE MARINA FOUNTAIN



BLOODIES 7.5

MARY

SNAPPER (GIN)

MARIA (TEQUILLA)

CUBANITA (WHITE RUM)

SMALL PLATES

Pitted olives (vg)	4
Sausage roll, HP sauce	5
Humus and pita (vg)	6
Jalapeno fritters (vg)	4

THE MARINA FOUNTAIN MEZE

Minted Lamb	16
Garlic and herb chicken	15
Homemade falafel and tahini (vg)	14.5
<i>All served with couscous, roasted Mediterranean vegetables, Shirazi salad and tzatziki</i>	

ROASTS

17.5

We proudly buy all of our meat from Appleyards butchers and vegetables from Sussex fruits of St Leonards

Lemon and rosemary Kentish roasted chicken
Sussex raised roast rolled topside of beef
Butternut squash, feta and spinach wellington (v)
Vegan wellington (vg)

Do you like a good stuffing? Add pork and onion stuffing	2
Cauliflower cheese for two (v)	6.5

All our roasts come with red wine gravy, whole roasted carrots honeyed celeriac, roasted beetroot, roast potatoes, savoy 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
St Leonards lemon posset, berry compote, St Leonards shortcake	6
Not Massimo's tiramisu	6
Selection of ice creams	1.5/2.8

Please inform a team member of any allergies.

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