

12pm-4pm / 5pm-9.30pm

Small Plates (To be shared or as a starter/main)

Kentish purple sprouting broccoli, hummus, parsley & shallot salad	8.5/13.5(Ve)
Chicken liver paté, sweet onion & gherkin relish, sourdough toast	8.5
Orange & coriander roast carrots, pea & courgette fritter, chilli, mint	8 (V)
Sussex salad (Heritage tomato, peppers, cucumber, Graceburn cheese, olives, parsley)	7/14 (V)
Glazed pearl onions, broccoli, feta, horseradish, grilled bread	9 (V)
Roast Suffolk pork belly, polenta, chianti mustard sauce, gremolata	9/17.5
Fillet of sea bream, wild garlic-marinated courgettes & dill, Jersey Royals	8.5/17

Big plates

Buttermilk-fried chicken burger, sriracha mayo, lettuce, pickles, fries	15
Deep-fried Somerset brie, roast squash, crisp kale, radicchio, bacon balsamic dressing	13 (Vo)
Galloway 35 day-aged bavette steak, garlic butter, fries, watercress	19
Galloway beef burger, Emmental cheese, fried onion, pickled, fries	15.5
Olive oil confit 'cylindra' beetroot, roast garlic broth, Kentish pak choi, chilli, coriander	16 (Ve)
Blood orange-baked poussin, fennel gratin, olive & pepper salad	17
'Yorkshire pasta co' fusilli, Spenwood cheese, mascarpone, lemon, basil	14. (V)
Shorthorn 35 day-aged sirloin, garlic butter, watercress, fries	25

On The Side....

Dauphinoise potato, Spenwood cheese	6(V)
Purple sprouting broccoli, aioli, smoked rapeseed oil	5.5(V)
Rockstar Bakery sourdough, olive oil, balsamic	6(Ve)
Fries/ add truffle cheese sauce	4.5/6(V)
Sussex Heritage tomatoes, shallots, chervil	5.5(Ve)
Buttered minted Jersey Royals	5.5(V)

Something Sweet....

Basque-style baked cheesecake, lemon curd	7
Chocolate mousse & honeycomb	7
Apple tart & clotted cream	7
Coconut panna cotta, granola, passionfruit	7
'Ice cream Union' ice creams & sorbets	6



WE COULDN'T HAVE DONE THIS WITHOUT...

The team at Donnelly's brings together the best of modern British cuisine using the nose-to-tail and root-to-leaf of locally sourced and sustainable produce from within our shores. A huge thank you to all the farmers, fisherfolk and butchers, but especially:

Taste Tradition

Producing rare breed British beef & Gloucester old spot pork near Yorkshire moors, farm to plate province & traceability and a dear friend to us at the Merchant.

The Blackwood Cheese Co.

David Holton, Tim Jarvis and the team are producers of raw, unpasteurized cow's milk cheese at our dairy at Commonwork Organic Farm in Kent. Their Graceburn cheese is a highlight on our menus!

Hodmedods

Britain's pulse and grain pioneers committed to providing quality ingredients from British farms that's more sustainably produced. All Hodmedod's pulses and grains are British-grown-and always will be!

Forest Coalpit Farm

Kyle and Lauren are raising rare breed pigs in the Black Mountain woodlands in Abergavenny, South Wales.

Cobble Lane Cured

Adam, Matt and the team use the highest welfare British meats, all cut, cured, smoked and hung at their butchery in Islington, north London.

Lake District Farmers

Dan and Russ supply some of the world's finest beef and Herdwick lamb while also supporting the farmers and their local communities in the Lake District and are top guys and lifelong friends to Donnelly & The Merchant.

Shrub Provisions

Bridging the gap between small scale Kent & Sussex ethical farmers and chefs!

Born out of a passion for recognizing amazing regional seasonal produce

The Cheese Merchant

The Cheese Merchant was founded by George Lang in 2017, who grew up on a dairy farm in Somerset, Supporting our many wonderful British dairy farmers & cheese makers.

