

⊗ Indicates wine pairing on reverse.

APÉRITIFS

- Negroni 9.5
- Passionfruit Martini 9.75
- Rathfinny Classic Cuvée 10
- Seven Sisters Gin &
- Mediterranean Tonic 10

NIBBLES

4 EACH
CHOOSE ANY 3 FOR 10

- Bread & Dipping Oils
- Marinated Olives
- Asparagus Fritters
- Spiced Meatballs
- Halloumi Fritter

STARTERS

- Chicken & Ham Terrine** GF* 4
Tarragon emulsion, watercress salad
9.25
- Fried Whitebait** 7
Homemade remoulade
8.5
- Freshly-made Soup of the Day** VG GF*
Served with a warm bread roll
Please ask your server for today's flavour
8.5
- Honey-glazed Pork Belly** GF 12
Sweet potato purée, ginger and dill oil
9.25
- Grilled Goat's Cheese** GF 20
Roasted peach and cherry tomato salad
9.25
- 1/2 pt Shell On Prawns** GF 1
Sweet chilli and marie rose dips
11.25
- Asian-style Crab Cakes** 7
Wasabi mayonnaise
9.25
- Heritage Tomato Bruschetta** V 15
8.5

MAINS

STEAKS & CUTS

All served with Skin-on Fries,
Grilled Cherry Tomatoes & Rocket Salad GF

Grilled Rump of Sussex Lamb GF 10
Sautéed potatoes, seasonal vegetables,
thyme jus
30.25 | 10 Supplement

8oz Prime Ribeye Steak 15
27.25 | 8 Supplement

6oz Rump Steak 11
18.25

8oz Prime Fillet Steak 14
34.25 | 12 Supplement

Swap to sweet potato fries +1
Add sauce +2
Wild Mushroom / Blue Cheese / Green Peppercorn

Roast Suprême of Chicken GF 3
Sautéed spinach, carrot crisps,
dauphinoise potatoes with mushroom
and fennel sauce
19.25

Homemade Burger 9
Choose from 8oz Beef, Chicken
Skin-on fries, brioche bun, Monterey Jack
cheese, onion marmalade, crispy pancetta,
onion rings & seasonal leaf salad
18.5

SEAFOOD

£1 from every catch of the day sold will be donated to our partner charity, The Childrens Respite Trust

Moules Marinière 6
Mussels in a white wine and
garlic cream sauce served
with crusty bread
18.5

**Grilled Sea Bass
Fillet** GF 1
Prawn and crayfish
risotto, chilli,
parmesan crisp
20.25

**Beer-battered
Haddock** 24
Skin-on fries, peas
and remoulade sauce
18.5

Catch of the Day 5
Served with sautéed
baby potatoes and
seasonal vegetables
19.25

Seafood Linguini 17
Tiger prawns, calamari,
mussels, tomatoes,
spring onion, chilli oil
and parmesan
20.25

VEGETARIAN & VEGAN OPTIONS

Thai Green Curry VG GF 2
Basmati Rice & Crispy Kale
16.5

Pea & Mint Risotto 16
V GF (VG available)
16.5

Vegan Burger VVG 5
Skin-on fries, brioche bun,
Monterey Jack or Vegan cheese,
onion marmalade, onion rings &
seasonal leaf salad
18.5

**Chargrilled Miso-glazed
Eggplant** VG GF 8
Warm Mediterranean
quinoa salad
16.5

SALADS

Add Grilled Halloumi, Chicken, Rump Steak or Smoked Salmon +5

Spring Salad VG GF 19
Avocado, asparagus, peas, radish,
salad greens, toasted pistachio and
roasted chickpeas
16.5

Caesar Salad GF* 1
Little gem, herby croutons, red onion
and parmesan
13.5

House Salad GF 15
King prawns, cherry tomato, chilli,
salad greens, coriander, lemon, ginger
and mustard dressing
18.5

SIDES

Spring Vegetables 5.25 / Onion Rings 5.25 / Skin-on Fries 5.25 / Sweet Potato Fries 6.25 / Garden Salad 5.25

Est.
1912
Seafood & Steak

DESSERTS

**Selection of Ice Creams
& Sorbets** VG*
Please ask your server for
today's flavours
8.5

Sussex Cheese Board GF* 25
Selection of Sussex cheeses,
crackers, homemade chutney
12.25 | 3 Supplement

Banoffee Cheesecake 21
Caramel sauce,
salted caramel ice cream
9.25

**Blood Orange &
Coconut Tart** VG GF 21
Coconut cream and
coconut tuile
9.25

Passion Fruit Panna Cotta 20
Amaretti crumb and
raspberry sorbet
9.25

Dark Chocolate Ganache 22
Malibu sauce,
hazelnut sponge
9.25

V Suitable for vegetarians. VG Suitable for vegans. VG* Vegan option available. GF Gluten free. GF* Gluten free on request.

All our food is prepared fresh to order; this may result in a short wait during busy periods. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire hotel team.

WHITE

Blanco, Viña Palomeras *Spain*

Apricot & peach / enticing textures / very refreshing
125ml 4.5 | 175ml 6 | 250ml 8.25 | bottle 24

- 1 Pinot Grigio, Sea Change *Italy***
Citrus / crisp & refreshing
125ml 5 | 175ml 7 | 250ml 9.5 | bottle 27
- 2 Sauvignon Blanc, Franschoek Cellar *South Africa***
Gooseberry & passion fruit / green fig / balanced acidity
125ml 5 | 175ml 7 | 250ml 9.5 | bottle 27
- 3 Viognier Autantique, Pays D'oc *France***
Aromas of apricot, ripe peach and exotic fruits
125ml 5.25 | 175ml 7.25 | 250ml 9.75 | bottle 28
- 4 Chardonnay, Domaine de la Baume *France***
Zesty lemon & apple / classic Chardonnay
125ml 5.5 | 175ml 7.5 | 250ml 10 | bottle 29
- 5 Picpoul de Pinet, Foncastel *France***
Fresh / notes of lemon & grapefruit
125ml 6 | 175ml 8 | 250ml 10.5 | bottle 31

Sauvignon Blanc, Waddling Duck *New Zealand*
Dry / full of white peach & passion fruit flavour
125ml 6.5 | 175ml 8.5 | 250ml 11 | bottle 33

- 6 Bacchus, Chapel Down *England***
Crisp / refreshing / hints of peach
125ml 7.5 | 175ml 9.5 | 250ml 12 | bottle 36
- 7 Albariño, Gotas de Mar *Spain***
Stone fruits / light minerality
125ml 8.5 | 175ml 11 | 250ml 13.5 | bottle 40

Chablis, J. Moreau & Fils *France*

Lemon aroma / crisp & fresh / smooth creamy finish
bottle 45

Sancerre, Domaine Raffatin-Planchon *France*
Citrus / earthy tones / pear & green apple
bottle 49

RED

Tinto, Viña Palomeras *Spain*

Ripe cherry & berry fruit / hint of vanilla
125ml 4.5 | 175ml 6 | 250ml 8.25 | bottle 24

Shiraz, Down Under *Australia*

Ripe cherry & raspberry flavours / peppery & spicy finish
125ml 4.75 | 175ml 6.5 | 250ml 8.75 | bottle 25

- 8 Montepulciano, Sea Change *Italy***
Red fruit & fresh summer berries
125ml 5 | 175ml 7 | 250ml 9.5 | bottle 27
- 9 Merlot, Louis Eschenauer *France***
Intense blackcurrant & cherry / smooth & lingering
125ml 5 | 175ml 7 | 250ml 9.5 | bottle 27
- 10 Cabernet Sauvignon, Franschoek Cellar *South Africa***
Blackcurrant / violet aromas / oak spice
125ml 5 | 175ml 7 | 250ml 9.5 | bottle 27
- 11 Rioja Crianza, Viña Cerrada *Spain***
Red fruit, vanilla & cinnamon on the palate, medium-bodied and velvety
125ml 6 | 175ml 8 | 250ml 10.5 | bottle 31
- 12 Pinot Noir, Baron Philippe de Rothschild *France***
Cherry colour / a delicate bouquet of berry fruit / violet
125ml 5.5 | 175ml 7.5 | 250ml 10 | bottle 29
- 13 Malbec Bonarda, Healy & Gray *Argentina***
Dark fruit & spiced plum / cherry & strawberry / smooth
125ml 6 | 175ml 8 | 250ml 10.5 | bottle 31
- 14 Bordeaux Supérieur, Château Argadens *France***
Opulent & rich / berried fruit & oakey undertones
125ml 7.5 | 175ml 9.5 | 250ml 12 | bottle 36

Châteauneuf-du-Pape, Château Beauchêne *France*

Stewed red fruits / aromas of violet & cedar / rich & balanced
bottle 49

ROSÉ

15 Pinot Noir Rosé, Cramele Receaş *Romania*

Lively raspberry & floral
 Apple & strawberry notes
125ml 4.5 | 175ml 6 | 250ml 8.25 | bottle 24

- 16 Zinfandel Rosé *USA***
Ripe strawberry & raspberry
Very moreish
125ml 4.5 | 175ml 6 | 250ml 8.25 | bottle 24

- 17 Côtes de Provence, Marius Peyol Rosé *France***
Red fruits & white peach
Balanced & rounded
125ml 7.5 | 175ml 9.5 | 250ml 12 | bottle 36

- 18 Whispering Angel Rosé *France***
Red berries
125ml 8.5 | 175ml 11 | 250ml 13.5 | bottle 40

SPARKLING & FIZZ

Sparkling Wine, Sea Change
0% Non-Alcoholic *Italy*
 Crisp apple & summer mint
bottle 24

- 19 Prosecco DOC Extra Dry *Italy***
Delicate, fresh & fruity with flavours of pear drops, apple & white blossom
125ml 8 | bottle 30

Prosecco DOC Rosé *Italy*
 Light & fresh with small bubbles
125ml 8 | bottle 30

House Champagne *France*
 Spicy & elegant, berry fruit
125ml 9 | bottle 49

Chapel Down Brut *England*
 Red apple & lemongrass
 Freshly-baked bread, fruits & quince
bottle 49

- 20 Rathfinny Classic Cuvée *England***
 Apples & ginger
 Mirabelle plums & sherbet
125ml 10 | bottle 55

Moët & Chandon Brut Impérial N.V. *France*
 Classic blends
 Green apple & citrus fruits
bottle 75

DESSERT WINE & PORT

- | | Price | Size |
|--|------------|-------------|
| 21 Muscat de Beaumes-de-Venise, in Doux Naturel <i>France</i> | 4.4 | 50ml |
| Luscious sweet wine with an aromatic bouquet of perfume, the ideal partner for ice cream | | |
| 22 Elysium Black Muscat <i>USA</i> | 6 | 50ml |
| A rich and fruity dessert wine with notes of cherry and strawberry | | |

PORT

- | | Price | Alc% |
|--------------------------------------|-------------|------------|
| Cockburn's Fine Ruby | 5.25 | 19% |
| Cockburn's Special Reserve | 5.5 | 20% |
| Taylor's LBV | 6 | 20% |
| 23 Taylor's 10 Year Old Tawny | 12 | 20% |

BEERS & CIDERS

BOTTLED BEERS & CIDERS

- | | | |
|--------------------------|-------------|-------------|
| Kopparberg Mixed Fruit | 5.5 | 4% |
| Kopparberg Alcohol o.o | 4.75 | 0% |
| Long Man Bitter | 6 | 4% |
| Peroni Alcohol o.o | 4.25 | 0% |
| Peroni | 5.25 | 5.1% |
| Erdinger Wheat Beer | 6 | 5.3% |
| Erdinger Alkoholfrei o.o | 5.5 | 0% |

DRAUGHTS

- | | Pint | ½ Pint |
|--------------------------------|------------|-------------|
| Thatchers Gold | 6 | 3.1 |
| Estrella Damm | 5.7 | 3.1 |
| San Miguel | 5.7 | 3.1 |
| 24 Longman Helles Lager | 6 | 3.1 |
| Guinness | 6 | 3.1 |
| Courage Best Bitter | 5.4 | 2.85 |
| Shipyard American Pale Ale | 5.7 | 3.1 |

SOFT DRINKS

- | | Price | Size |
|---|-------------|------------------|
| Schweppes | 3 | 200ml |
| Ginger ale, bitter lemon or ginger beer | | |
| Folkington's | 3.5 | 275/250ml |
| Various flavours (still or sparkling) | | |
| Appletiser | 3.25 | 275ml |
| Fever-Tree Tonic | 3.5 | 200ml |
| J2O (various flavours) | 3.25 | 275ml |
| Coke or Diet Coke | 4 | Pint |
| Soda and Lime | 3 | Pint |
| Mineral Water (still or sparkling) | 2.5 | 330ml |
| Mineral Water (still or sparkling) | 4.5 | 750ml |
| Red Bull | 3.85 | 250ml |

COCKTAILS

Woo Woo	9.75	Espresso Martini	9.5
Peach Schnapps, vodka & cranberry juice			
Negroni	9.5	Old Fashioned	9.5
Campari, gin & sweet red vermouth			
Passion Fruit Martini	9.75	Mojito	9
Vodka, Passoã & passion fruit purée			
Lemon Martini	9.75	Aperol Spritz	9
Lemon liqueur, lemon juice & orange gin			