

BAR & LOUNGE  
MENU

EST.  
1912



## SANDWICHES / TOASTIES

*Available till 5.30pm | All **8.25** Toasted +1*

*All made freshly to order.*

*Served on bloomer bread with seasonal garnish & crisps*

**Tuna, Lime Mayonnaise & Cucumber**  
.....

**Smoked Scottish Salmon & Cream Cheese**  
.....

**Sussex Cheddar Cheese & Pickles V**  
.....

**BLT (bacon, lettuce & tomato)**  
.....

**Home-Roasted Sussex Gammon Ham,  
Rocket & Dijon Mustard**  
.....

**Marie Rose Prawns & Baby Gem Lettuce**  
.....

**Crushed Avocado, Chilli & Lime Sourdough VG**  
.....

**Toasted Tuna Melt**  
.....

**Toasted Sussex Cheddar Cheese & Tomato V**  
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**Toasted Sussex Cheddar Cheese  
& Gammon Ham**

*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.*

# MAINS

*Available midday - 8.45pm*

**Beyond Burger** VG  
Black truffle and mustard  
mayo, brioche bun,  
caramelized onion, seasonal  
salad, skin-on fries and slaw

**19**

**Chicken OR  
8oz Beef Burger**  
Brioche bun, black truffle and  
mustard mayo, smoked pancetta,  
caramelised onion, seasonal salad,  
skin-on fries and slaw

**19**

**Moules Marinière**  
Served with skin on fries  
and crusty ciabatta

**19**

**Pea & Watercress Risotto**  
VG\*  
Roasted hazelnut and  
goat's cheese

**18**

## STEAK

**6oz Minute**  
Served with skin-on fries, grilled cherry tomatoes & rocket salad

**22**

*Add sauce +2*

*Wild Mushroom / Blue Cheese / Green Peppercorn*

## SALADS

*Add Grilled Halloumi, Chicken or Smoked Salmon +5*

**Caesar Salad** GF\*  
Little gem, herby croûtons,  
red onion and parmesan

**14**

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

**18.5**

# DESSERTS

**Rhubarb Eton Mess** GF  
Rhubarb compôte, lemon meringue  
**9.5**

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**Lemon & Raspberry Parfait** GF  
Pistachio Crumb  
**9.5**

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**Belgian Chocolate Torte** VG  
**9.5**

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**Toffee Apple Crumble Cheesecake** **9.5**

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**Sussex Cheeseboard** GF\*  
Selection of Sussex cheeses, crackers, homemade chutney  
**13**

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

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## DESSERT WINE & PORT

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**Muscat de Rivesaltes, Cazes** France - 15%  
Sweet, aromatic with honeyed citrus  
**5 50ml**

**Taylor's LBV Port** Portugal - 19%  
Rich, full-bodied with dark fruit and spice  
**6 50ml**

**Taylor's 10-Year-Old Port** Portugal - 20%  
Complex, smooth with dried fruit and nutty flavors  
**12 50ml**