

Wine list overleaf

## APÉRITIFS

- Negroni 10
- Passionfruit Martini 10.5
- Rathfinny Classic Cuvée 10
- Seven Sisters Gin & Mediterranean Tonic 10

## STARTERS

**Traditional Prawn Cocktail GF\***  
Baby gem, marie-rose sauce,  
brown bread and butter  
**10**

**Freshly-Shucked  
Oyster Mignonette GF**  
4 each  
3 for 10 / 6 for 19

**Roasted Beetroot VG GF**  
Whipped feta, thyme and  
walnut crumb  
**9.5**

**Tempura Soft-Shell Crab**  
Asian slaw, sweet pickled cucumber  
and miso mayonnaise  
**11**

**Soy-Braised Pork Rilette GF**  
Mooli and celeriac remoulade,  
watercress salad  
**11**

**Tuna Tartare GF\***  
Avocado, sesame and  
crispy wonton chips  
**12.5**

**Chicken Liver Mousse GF\***  
Onion jam and  
toasted brioche crostini  
**9.5**

**Freshly-Made Soup of the Day  
VG GF\***  
Served with a warm bread roll  
Please ask your server for today's  
flavour  
**8.5**

## FROM THE GRILL

### STEAKS

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

**6oz Minute 22**

**10oz Ribeye 29**

**8oz Fillet 35**

**20oz T-Bone 65**  
for 2 persons

**Surf & Turf +5**  
Add to any of the above  
**+5pp** for T-Bone

Add sauce GF +2  
Wild Mushroom / Blue Cheese / Green Peppercorn

### MEAT

**Grilled Rump of Lamb GF**  
Spiced quinoa and chimichurri  
**30**

**12oz Grilled Pork Chop GF**  
New potatoes, warm vegetable salad,  
cider and mustard-miso sauce  
**22**

### SEAFOOD

**Tuna Steak GF**  
Sautéed potatoes, fine beans, olives,  
cherry tomato and samphire  
**26**

**Grilled Octopus & Chorizo GF**  
Charred vegetables, new potatoes  
and salsa verde  
**22**

Est.  
**1912**  
Seafood & Steak

## DESSERTS

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

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

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

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

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

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

## MAINS

£1 from every catch of the day sold will be donated to our partner charity

### BURGERS

**8oz Beef Burger 19**  
Brioche bun, black truffle and mustard  
mayo, smoked pancetta, caramelised  
onion, seasonal salad, skin-on fries  
and slaw

**Chicken Burger 19**  
Brioche bun, black truffle and mustard  
mayo, smoked pancetta, caramelised  
onion, seasonal salad, skin-on fries  
and slaw

**Soft-Shell Crab Burger 20**  
Miso mayo, brioche bun, caramelized  
onion, seasonal salad, skin-on fries  
and slaw

**Beyond Burger VG 19**  
Black truffle and mustard mayo, brioche  
bun, caramelized onion, seasonal salad,  
skin-on fries and slaw

**Catch of the Day GF**  
Sautéed potatoes, seasonal vegetables  
and salsa verde  
**19.5**

**Beer-Battered Haddock**  
Chunky chips, peas and  
remoulade sauce  
**19**

**Squid Ink Linguine**  
Langoustines and tiger prawns,  
lobster sauce  
**22**

**Moules Marinière GF\***  
Served with skin-on fries  
and crusty ciabatta  
**19**

**Greek-Style Chicken Roulade GF**  
Wrapped in bacon, served with potato  
pave and creamed leek  
**20**

### VEGETARIAN & VEGAN

**Pea & Watercress Risotto  
GF VG\***  
Roasted hazelnut and goat's cheese  
**18**

**Chimichurri Cauliflower Steak  
GF VG**  
Spiced quinoa salad  
**18**

### SALADS

Add Grilled Halloumi, Chicken or Smoked Salmon +5

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

**Caesar Salad GF\* 14**  
Little gem, herby croûtons, red onion  
and parmesan

### SIDES

Creamed Spinach GF 5.5 / Skin-on Fries GF 5.5 / Parmesan Asparagus GF 5.5  
Spring Salad GF 5.5 / Truffle & Parmesan Fries GF 6 / Bread & Oils 5.5

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

**Vino Blanco, Maximo Spain - 12.5%**  
Zesty, light with tropical flavours  
**175ml 6.75 | 250ml 8.75 | bottle 25**

**Sauvignon Blanc, Punto de Vista Chile - 12.5%**  
Crisp, vibrant with citrus zest  
**175ml 7.25 | 250ml 9.5 | bottle 27.5**

**Pinot Grigio, Borelli Italy - 10.5%**  
Bright, floral with crisp acidity  
**175ml 7.5 | 250ml 10.5 | bottle 29**

**Chenin Blanc, The Grape White South Africa - 13%**  
Rich, fruity with honeyed notes  
**175ml 8.75 | 250ml 10.75 | bottle 31**

**Chardonnay, Viña Ventisquero Chile - 12.5%**  
Creamy, ripe with buttery richness  
**175ml 9.25 | 250ml 12.5 | bottle 34**

**Viognier Autantique, Pays D'oc France - 13%**  
Aromas of apricot, ripe peach and exotic fruits  
**Bottle 32**

**Sauvignon Blanc, Perfect Cut New Zealand - 13.5%**  
Tropical fruit with oak notes  
**bottle 36**

**Picpoul de Pinet, Terre d'Eole France - 12.5%**  
Crisp, dry and light  
**bottle 38**

**Albariño, La Huida Spain - 12.5%**  
Bright, crisp with stone fruit  
**bottle 38**

**Pecorino, Noi Cento Italy - 12.5%**  
Crisp, herbal with citrus zest  
**bottle 41**

**Bacchus, Chapel Down England - 12.5%**  
Aromatic, zesty with green apple  
**bottle 42**

**Sancerre, Domaine Giard France - 13.5%**  
Elegant, mineral with citrus notes  
**bottle 50**

**Musar Jeune White, Château Musar Lebanon - 13%**  
Aromatic, tropical with floral hints  
**bottle 53**

## RED

**Vino Tinto, Maximo Spain - 14%**  
Smooth, fruity with berry notes  
**175ml 6.75 | 250ml 8.75 | bottle 25**

**Cabernet Sauvignon, Punto de Vista Chile - 13%**  
Rich with blackberry hints  
**175ml 7.25 | 250ml 9.5 | bottle 27.5**

**Merlot / Corvina, Ponte Pietra, Veneto Italy - 11.5%**  
Soft, juicy with plum undertones  
**175ml 7.5 | 250ml 10.5 | bottle 29**

**Malbec, Phebus Argentina - 14.5%**  
Rich, velvety with dark fruit  
**175ml 8.75 | 250ml 10.75 | bottle 31**

**Pontet Nivelle, Bordeaux France - 12.5%**  
Elegant, structured with blackcurrant notes  
**175ml 9.25 | 250ml 12.5 | bottle 34**

**Shiraz, Rock Hopper Australia - 13.5%**  
Bold with black fruit notes  
**bottle 31**

**Versante Primitivo, Versante Italy - 13%**  
Bold with spice and oak  
**bottle 36**

**Pinot Noir, Cramele Recaş Romania - 12.5%**  
Light-bodied, fruity with earthy notes  
**bottle 37**

**Rioja, Vina Berceo Spain - 13.5%**  
Oak, vanilla and red fruits  
**bottle 38**

**Bordeaux Supérieur, Château Cap de Merle France - 13%**  
Full-bodied, ripe with plum and oak  
**bottle 40**

**Valpolicella Classico Superiore, Ripasso Italy - 14%**  
Rich, velvety with dried fruit depth  
**bottle 45**

**Château Ciassac, Cru Bourgeois, Haut-Médoc France - 13%**  
Complex, structured with dark fruit notes  
**bottle 48**

**Châteauneuf-du-Pape, Château Beauchêne France - 14%**  
Stewed red fruits / aromas of violet & cedar / rich & balanced  
**bottle 55**

## ROSÉ

**Giotto Rosé, Giotto Italy - 10.5%**  
Fresh, fruity with floral undertones  
**175ml 6.75 | 250ml 8.75 | bottle 25**

**White Zinfandel, Snowdown USA - 12%**  
Light, sweet with strawberry notes  
**175ml 6.75 | 250ml 8.75 | bottle 25**

**Creation Provence Rosé, CDP France - 13%**  
Crisp, elegant with berry and herb  
**bottle 35**

**Bordeaux Rosé, Château Bel Air Perponcher France - 13%**  
Fresh, fruity with a hint of spice  
**bottle 42**

## SPARKLING & FIZZ

**Mionetto Prosecco DOC, Mionetto Italy - 11%**  
Sparkling, fruity with floral notes  
**125ml 7 | bottle 31**

**Rathfinny Classic Cuvée, Rathfinny England - 12%**  
Elegant, crisp with citrus brightness  
**125ml 10 | bottle 55**

**Joseph Perrier Cuvée Royale Brut NV, Joseph Perrier France - 12%**  
Luxurious, complex with ripe fruit  
**125ml 12 | bottle 65**

**Rathfinny Rosé Brut, Rathfinny England - 12%**  
Delicate, vibrant with berry and floral notes  
**bottle 65**

**Rathfinny Classic Cuvée Magnum, Rathfinny England - 12%**  
Elegant, crisp with citrus brightness  
**bottle 105**

## DESSERT WINE & PORT

	Price	Size
<b>Muscat de Rivesaltes, Cazes France - 15%</b> Sweet, aromatic with honeyed citrus	<b>5</b>	<b>50ml</b>

<b>Taylor's LBV Port Portugal - 19%</b> Rich, full-bodied with dark fruit and spice	<b>6</b>	<b>50ml</b>
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<b>Taylor's 10-Year-Old Port Portugal - 20%</b> Complex, smooth with dried fruit and nutty flavors	<b>12</b>	<b>50ml</b>
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## BEERS & CIDERS

### BOTTLED

Kopparberg Mixed Fruit	<b>6</b>	<b>500ml</b>
Peroni	<b>5.25</b>	<b>330ml</b>
Estrella Galicia (Gluten Free)	<b>5.25</b>	<b>330ml</b>
Long Man Bitter	<b>6.2</b>	<b>500ml</b>

### DRAUGHT

	Pint	½ Pint
Old Speckled Hen	<b>6</b>	<b>3.1</b>
Hazy Day IPA	<b>6.2</b>	<b>3.15</b>
Aspalls	<b>6</b>	<b>3.1</b>
Aspalls Blush	<b>6.4</b>	<b>3.25</b>
San Miguel	<b>6.2</b>	<b>3.15</b>
Estrella Galicia	<b>6.3</b>	<b>3.2</b>
Guinness	<b>6.5</b>	<b>3.3</b>

## COCKTAILS

<b>Woo Woo</b> 10.5 Peach Schnapps, vodka & cranberry juice	<b>Espresso Martini</b> 11 Vodka, coffee & coffee liqueur	<b>Cosmopolitan</b> 11 Vodka, Triple Sec, cranberry
<b>Negroni</b> 10 Campari, gin & sweet red vermouth	<b>Old Fashioned</b> 10.5 Whiskey, Angostura Bitters & sugar	<b>Bloody Mary</b> 8.5 Vodka, tomato juice, celery
<b>Passion Fruit Martini</b> 10.5 Vodka, Passoa & passion fruit purée	<b>Mojito</b> 10.5 White rum, lime juice, mint & soda water	<b>Mimosa</b> 9 Prosecco, orange juice
<b>Lemon Martini</b> 11 Lemon liqueur, lemon juice & orange gin	<b>Aperol Spritz</b> 10 Aperol, prosecco & soda	<b>Elderflower Collins</b> 11 Gin, lemon, elderflower
	<b>Pimms &amp; Lemonade</b> 6.75 Pimms, lemonade, mint	<b>Piña Colada</b> 11 Rum, coconut, pineapple

## NON-ALCOHOLIC

### MOCKTAILS

<b>Virgin Tom Collins</b> 7 Tanqueray o%, lemon, sugar syrup, soda	<b>Non-Alcoholic Mojito</b> 7 o% spirit, sugar syrup, lime juice, mint
<b>Tropica Exotica</b> 7 Passion fruit, mango, coconut, lime juice	<b>Non-Alcoholic Passion Fruit Martini</b> 7 Passion fruit, vanilla, orange, and tropical fruit juices

### SPARKLING WINE

**Wild Idol Sparkling White or Rosé**  
*Germany- 0% Non-alcoholic*  
Hand crafted by UK winemakers in Germany.  
Suitable for Vegans and Gluten Free  
**125ml 8 | bottle 35**

### BEER & CIDER

Guinness o.o	<b>5.5</b>	<b>0%</b>
Estrella Galicia o.o	<b>4.5</b>	<b>0%</b>
Kopparberg Alcohol o.o	<b>5.5</b>	<b>0%</b>