

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

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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

19.5

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

DESSERT WINE & PORT

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