

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

MEAT

Grilled Rump of Lamb GF
Sautéed potatoes, tender-stem
broccoli and salsa verde
28

12oz Grilled Pork Chop GF
New potatoes, warm vegetable salad,
cider and mustard-miso sauce
23

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

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
24

SHARING PLATTERS

1912 Fruits De Mer 80
Lobster tail, dressed crab, oysters,
shell on prawns, smoked salmon,
pickled clams, taramasalata,
and crusty bread

Seafood 25
Smoked salmon, cocktail prawns,
peppered mackerel, pickled clams,
taramasalata, marinated olives,
avocado, sun blushed tomatoes,
and crusty bread

Meat 25
Selection of cured meats, chicken
liver pate, marinated olives, feta, sun
blushed tomatoes, hummus,
and crusty bread

Vegetarian 22 VG GF*
Artichoke, Greek style vegan cheese,
sun blushed tomatoes, avocado, char
grilled vegetables, hummus,
marinated olives, and crusty bread

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 19.5
Brioche bun, black truffle and mustard
mayo, smoked pancetta, caramelised
onion, seasonal salad, skin-on fries
and slaw

Chicken Burger 19.5
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 6.5 / 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 oaky 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

COCKTAILS

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

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

NON-ALCOHOLIC

MOCKTAILS

Virgin Tom Collins
Tanqueray o%, lemon, sugar syrup, soda **7**

Non-Alcoholic Mojito
o% spirit, sugar syrup, lime juice, mint **7**

Tropica Exotica
Passion fruit, mango, coconut, lime juice **7**

Non-Alcoholic Passion Fruit Martini
Passion fruit, vanilla, orange, and tropical fruit juices **7**

DESSERT WINE & PORT

	Price	Size
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

BEERS & CIDERS

BOTTLED

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

DRAUGHT

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

SPARKLING WINE

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

BEER & CIDER

Guinness o.o	5.5	0%
Estrella Galicia o.o	4.5	0%
Kopparberg Alcohol o.o	5.5	0%