

## NIBBLES

Freshly Shucked Oysters **GF**  
Mini Chorizo  
Bread & Oils  
Chilli Prawns **GF**  
Beetroot Falafel & Tahini Dip

4 EACH  
CHOOSE ANY 3 FOR 10

## STARTERS

Pan-Seared Pigeon Breast **GF**  
Pickled shallot, fig compôte  
and hazelnut crumb  
11

Seafood Chowder  
Toasted focaccia and  
pancetta crumb  
10.25

Poached Pear **VG\*** **GF**  
Candied walnut, goat's cheese  
and chicory  
10

Honey-Baked Camembert **V**  
(for two persons)  
Fig jam, toasted pine nuts,  
crusty ciabatta  
17

Traditional Prawn Cocktail **GF\***  
Baby gem, Marie-Rose sauce,  
brown bread and butter  
10.25

Confit Pork Belly  
& Ham Hock Terrine **GF**  
Piccalilli, crispy pancetta  
and crostini  
11.25

Soup of the Day **VG** **GF\***  
Please ask your server for today's  
flavour. Served with a warm bread  
roll  
9

## FISH

*£1 from every catch of the day sold will be donated to  
our partner charity. Please speak to a member of our  
team for further details of our current partners.*

Catch of the Day **GF**  
Sautéed potatoes, seasonal vegetables  
and salsa verde  
20.5

Beer-Battered Haddock **GF**  
Skin-on fries, peas and  
remoulade sauce  
19.5

Tandoori-spiced Monkfish **GF**  
Roasted cauliflower and Jerusalem  
artichoke purée  
22

Camembert, T-Bone, Tarte Tatin  
95 (for two persons)

## STEAKS

All served with skin-on fries,  
Grilled cherry tomatoes and rocket salad **GF**

6oz Minute Steak (Sirloin) 22

10oz Ribeye 30

8oz Fillet 36

20oz T-Bone 65

(for two persons)

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

Add sauce or butter **GF** +2  
Wild mushroom / Green peppercorn / Blue cheese  
Bone marrow butter / Chimichurri butter

SHARING & PAIRING  
(for two persons)

OPTIONAL WINE PAIRING  
125ml Sauvignon Blanc | 125ml Montepulciano | 50ml Tokaji  
20 per person

## MAINS

### BURGERS

8oz Beef Burger  
Brioche bun, black truffle and mustard  
mayo, smoked pancetta, caramelised  
onion, skin-on fries and slaw  
19.5

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

Soft-Shell Crab Burger  
Miso mayo, brioche bun, caramelised  
onion, skin-on fries and slaw  
19.5

6oz Venison Burger  
Goat's cheese, caramelised red onion,  
skin-on fries and slaw  
20

Braised Featherblade Steak **GF**  
Pomme purée, seasonal vegetables  
and red wine jus  
21

Pork Tenderloin **GF**  
Grilled new potatoes, warm vegetable  
salad, cider and mustard miso sauce  
21

Pan-seared Duck Breast **GF**  
Black cherry-ginger sauce, pak choi  
and sauté potatoes  
27

Chicken Roulade  
Wrapped in bacon, filled with wild  
mushroom, savoy cabbage, potato  
pavé and red wine jus  
20

## SIDES

6 each

Truffle cauliflower cheese / Creamed savoy cabbage with rosemary **GF**  
Skin-on fries **GF** / Spiced braised red cabbage **GF** / Beer-battered onion rings **GF**  
Truffle & parmesan fries **GF**

## SEAFOOD

Grilled Octopus **GF**  
Puy lentil salad, chorizo crumb,  
lemongrass and chilli oil  
24

Squid Ink Linguini  
Grilled tiger prawns, prawn bisque  
23

Moules Marinière **GF\***  
Cider, ginger and chorizo sauce,  
skin-on fries, crusty ciabatta  
19.5

Lobster & Crayfish Risotto **GF**  
26

### VEGETARIAN & VEGAN

Wild Mushroom Gnocchi **VG\***  
Spinach, white truffle  
19

Warm Puy Lentil Salad **V** **GF**  
Grilled chicory, Jerusalem artichoke,  
dukkah & whipped goats cheese  
20

Beyond Burger **VG**  
Black truffle and mustard mayo,  
brioche bun, caramelized onion,  
seasonal salad, skin-on fries and slaw  
20

### SALADS

Add Grilled Halloumi, Chicken  
or Smoked Salmon +5

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

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

## SHARING PLATTERS

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

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

## DESSERTS

Sticky Toffee Pudding **VG\***  
Toffee Sauce and Honeycomb  
Ice Cream  
9.75

Belgian Chocolate Mousse,  
Served with orange shortbread  
9.75

Crème Brûlée Tart  
Candied pistachios  
9.75

Pear Tarte Tatin  
(for two persons)  
Served with vanilla ice-cream  
18

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

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



*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.*

*Wine list overleaf*

WHITE

Vino Blanco, Maximo *Spain*  
Soft citrus, approachable  
175ml 6.75      250ml 9.00      bottle 26.00

Sauvignon Blanc, Punto de Vista *Chile*  
Zesty citrus, green herbaceous  
175ml 7.25      250ml 9.50      bottle 27.50

Chardonnay, Dreamweaver *Australia*  
Ripe stone fruit, creamy  
175ml 7.50      250ml 10.25      bottle 29.00

Viognier, IGP Cotes de Thau *France*  
Apricot floral, oily texture  
175ml 9.00      250ml 11.50      bottle 33.00

Muscadet de Sevre et Maine sur Lie,   
Domaine des Amoureux *France*  
Sea-spray, bright apple, dry  
175ml 10.00      250ml 12.50      bottle 36.00

Pinot Grigio,Borelli *Italy*  
Light pear, crisp finish  
bottle 31.00

Sauvignon Blanc, Perfect Cut *New Zealand*  
Lime zest, grassy, refreshing  
bottle 36.00

Picpoul de Pinet, Terre d`Eole *France*  
Fresh, light and refreshing  
bottle 40.00

Albarino, La Huida *Spain*  
Stone fruit, bright, crisp  
bottle 38.00

Bacchus, Chapel Down *England*  
Aromatic, zesty with green apple  
bottle 42.00

Petit Chablis, Domaine des Malandes *France*  
Chalky, green apple, crisp  
bottle 55.00

RED

Vino Tinto, Maximo *Spain*  
Juicy red, gentle tannins  
175ml 6.75      250ml 9.00      bottle 26.00

Cabernet Sauvignon, Punto de Vista *Chile*  
Blackcurrant hints, cedar  
175ml 7.25      250ml 9.50      bottle 27.50

Merlot/Corvina, Ponte Pietra *Italy*  
Red plum, soft spice undertone  
175ml 7.50      250ml 10.25      bottle 29.00

Pinot Noir, Cramele Recas *Romania*  
Light-bodied, fruity with earthy notes  
175ml 9.00      250ml 11.50      bottle 33.00

Montepulciano d`Abruzzo,   
Conte de Castlevecchio *Italy*  
Juicy black cherry, rustic tannins  
175ml 10.00      250ml 12.50      bottle 36.00

Malbec, Phebus *Argentina*  
Dark berry, smoky  
bottle 32.00

Bordeaux Supérieur,   
Château Cap de Merle *France*  
Full-bodied, ripe with plum and oak  
bottle 39.00

Rioja, Vina Berceo Spain  
Oak, vanilla and red fruits  
bottle 40.00

Valpolicella Classico Superiore *Italy*  
Rich, velvety with dried fruit depth  
bottle 48.00

Château Cissac, Cru Bourgeois *France*  
Complex, with dark fruit notes  
bottle 56.00

Châteauneuf-du-Pape,   
Château Beauchene *France*  
Ripe cherries, peppery violet & cheddar  
bottle 60.00

ROSÉ

Pato Torrente Rosé *Chile*  
Strawberry, crisp, refreshing

175ml 6.75      250ml 9.00      bottle 26.00

White Zinfandel, Showdown *USA*  
Light, sweet with strawberry notes  
175ml 6.75      250ml 9.00      bottle 26.00

Creation Provence Rosé *France*  
Crisp, elegant with berry notes  
bottle 35.00

Bordeaux Rosé, Château Bel Air *France*  
Fresh, fruity with a hint of spice  
bottle 42.00

SPARKLING

Mionetto Prosecco DOC, Mionetto *Italy*  
Sparkling, fruity with floral notes  
125ml 8.50      bottle 32.00

Rathfinny Classic Cuvée *England*  
Elegant, crisp with citrus brightness  
125ml 11.00      bottle 55.00      magnum 105.00

Joseph Perrier Cuvée Royale Brut NV *France*  
Luxurious, complex with ripe fruit  
125ml 12.00      bottle 65.00

Rathfinny Rosé Brut *England*  
Delicate, vibrant with berry notes  
bottle 65.00

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
San Miguel	6.2	3.15
Estrella Galicia	6.3	3.2
Guinness	6.5	3.3

DESSERT WINE

	Price	Size
Elysium Muscat <i>California</i>	6	50ml
Sweet, aromatic with honeyed citrus		

Tokaji <i>Hungary</i>	8	50ml
Rich, full-bodied with dark fruit and spice		

NON-ALCOHOLIC

NON-ALCOHOLIC BEER & CIDER

Guinness o.o <i>538ml can</i>	5.5	-
Estrella Galicia o.o	pint 5	half 2.6
Kopparberg Alcohol o.o <i>500ml bottle</i>	5.5	-

MOCKTAILS

Virgin Tom Collins	7.5
Tanqueray o%, lemon, sugar syrup, soda	
Non-Alcoholic Mojito	7.5
o% spirit, sugar syrup, lime juice, mint	
Tropica Exotica	7.5
Passion fruit, mango, coconut, lime juice	
Non-Alcoholic Passion Fruit Martini	7.5
Passion fruit, vanilla, orange, and tropical fruit juices	

SPARKLING WINE

Wild Idol Sparkling White or Rosé  
*Germany- o.o Non-alcoholic*  
Hand crafted by UK winemakers in Germany.  
Suitable for Vegans and Gluten Free  
bottle 35.00

COCKTAILS

Passion Fruit Martini	11	Old Fashioned	11	Aperol Spritz	10
Vodka, Passoã & passion fruit purée		Whiskey, Angostura Bitters & sugar		Aperol, prosecco & soda	
Espresso Martini	11	Mojito	11	Pimms & Lemonade	6.75
Vodka, coffee & coffee liqueur		White rum, lime juice, mint & soda water		Pimms, lemonade, mint	
Mimosa	7.5	Elderflower Collins	11	Piña Colada	11
Prosecco, orange juice		Gin, lemon, elderflower		Rum, coconut, pineapple	
Cosmopolitan	11	Bloody Mary	8.5	Negroni	11
Vodka, Triple Sec, cranberry		Vodka, tomato juice, celery		Campari, gin & sweet red vermouth	

*All wine bottles are sold as 750ml unless otherwise stated. Wines by the glass also available in 125ml, please speak with your server for details. All our drinks are prepared fresh to order; this may result in a short wait during busy periods. 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.*