

STARTERS

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

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

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

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

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

MAINS

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

Tandoori-Spiced Monkfish
Roasted cauliflower and
Jerusalem artichoke purée
GF

6oz Minute Steak (Sirloin)
Skin-on fries, grilled cherry
tomatoes and rocket salad
GF

Wild Mushroom Gnocchi
Spinach, white truffle
VG*

Camembert
(for two persons)

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

STEAKS

**6oz Minute Steak
(Sirloin)**
(for two persons)

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

**20oz
T-Bone**
(for two persons)
+£10 supplement

Add sauce GF
Wild mushroom / Green peppercorn / Blue cheese

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

Side dishes are not included in the meal price but are available for a supplementary charge

DESSERTS

Sticky Toffee Pudding
Toffee sauce and
honeycomb ice cream
VG*

Belgian Chocolate Mousse
Served with orange shortbread

Crème Brûlée Tart
With candied pistachios

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

Tarte tatin
(for two persons)

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

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.

1912

Est.

Seafood & Steak Kitchen

