

NIBBLES

- Freshly Shucked Oysters **GF**
- Honey-glazed Chorizo
- Bread & Oils **V VG* GF***
- Chilli Prawns **GF**
- Beetroot Falafel & Tahini Dip **V VG**

4 EACH
CHOOSE ANY 3 FOR 10

STARTERS

Traditional Prawn Cocktail **GF***
baby gem, marie-rose sauce,
brown bread and butter
10.5

Seared Scallops **GF**
fennel & orange salad,
lemon foam
13

Mackerel Escabeche **GF**
marinated mackerel fillets,
pickled peppers
10

Grilled Asparagus **V GF**
quail egg & hollandaise sauce
9.5

Spring Lamb & Mint terrine **GF***
crispy focaccia
10.5

Soup of the Day **V GF***
Please ask your server for today's flavour.
served with a warm bread roll
9.25

Grilled Halloumi **V GF**
rhubarb chutney & quinoa
9.5

**Honey & Thyme
Roasted Camembert **V GF*****
(for two persons),
fresh ciabatta
18

FISH

Catch of the Day **GF**
sautéed potatoes, seasonal vegetables
and salsa-verde
21

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

Hake Suprême **GF**
samphire and new potatoes
22

Pan-Roasted Halibut **GF**
celeriac & beetroot purée, asparagus,
pickled fennel
24

Whole Snapper **GF**
(for two persons)
salsa-verde, sautéed potatoes
and honey roasted chantenay carrots
60

STEAKS

Served with skin-on fries,
watercress salad and confit vine tomato

6oz Minute Steak (Sirloin) **GF 22**

10oz Ribeye **GF 30**

8oz Fillet **GF 36**

*Add sauce or butter **GF +2***
Truffle jus / Béarnaise / Chimichurri
Wild Mushroom / Green Peppercorn
Café De Paris Butter

CATCH OF THE DAY £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.

SEAFOOD

Seafood Tagliatelle **GF***
octopus, mussels and prawns
26.5

Grilled Octopus **GF**
pak choi, spinach and fondant potato
24.5

**Tomato, Ginger &
Spring Onion Mussels **GF*****
skin-on fries, crusty ciabatta
20

Lobster & Crayfish Risotto **GF**
27

SHARING PLATTERS

Seafood **GF***
smoked salmon, cocktail prawns,
peppered mackerel, pickled clams,
taramasalata, marinated olives,
avocado, sun-blushed tomatoes,
and crusty bread
27

Meat **GF***
selection of cured meats, chicken
liver pâté, marinated olives, feta,
sun-blushed tomatoes, hummus,
and crusty bread
27

DESSERTS

**Peach & Elderflower
Eton Mess **GF****
9.5

'Rhubarb Tarte Tatin
served with ginger anglaise
(for two persons)
19

Passion Fruit Crème Brûlée **GF***
orange shortbread
9.5

Chocolate Brownie **VG* GF***
served with vanilla ice cream
9.5

Ice Creams & Sorbets **VG* GF**
please ask your server for
today's flavours
9

Sussex Cheeseboard **GF***
selection of Sussex cheeses,
crackers, homemade chutney
13.5



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

**Camembert | Short-Rib or Snapper
Rhubarb Tarte Tatin**
85

SHARING & PAIRING
(for two persons)

125ml Sauvignon Blanc | 125ml Malbec
or Picpoul | 50ml Tokaji
18 per person

MAINS

BURGERS

19.75 each

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

Chicken Burger **GF***
brioche bun, black truffle and mustard
mayo, smoked pancetta, caramelised
onion, skin-on fries and slaw

Fish Finger Sandwich **GF***
toasted ciabatta, gem lettuce, skin-on
fries, remoulade sauce and slaw

Braised Beef Short-Rib **GF**
truffle jus, sautéed potatoes and
honey-roasted chantenay carrots
(for two persons)
60

Rosemary Rump of Lamb **GF**
truffle pomme purée & port jus
29

**Pan Roasted Corn-fed
Chicken Suprême **GF****
smoked sweetcorn purée,
dauphinoise potato
24

12oz Pork Tomahawk **GF**
sautéed potatoes, braised leek,
miso & cider jus
27

VEGETARIAN & VEGAN

**Spring Greens & Wild Mushroom
Fricassée **V VG GF****
tarragon, shallots, white wine
19

Roasted Hispi Cabbage **V VG GF**
white bean purée, charred cabbage wedges,
crisp walnut crumbs
20

Mediterranean Tagliatelle **V**
courgettes, mixed peppers, olives
and sun-blushed tomatoes
22

Beyond Burger **V VG GF***
black truffle and mustard mayo,
brioche bun, caramelised onion,
seasonal salad, skin-on fries and slaw
19.75

SIDES

6 each

Truffled Mac'n'Cheese | Grilled Asparagus Parmesan & Balsamic
Spring Greens | Honey-roasted Chantaney Carrots
Skin-on Fries | Onion Rings

Greek Salad **V VG* GF**
feta, olives, sun-blushed tomato,
cucumber, peppers and red onion
18.5
add grilled halloumi, chicken or smoked salmon +5

Caesar Salad **V GF***
little gem, herby croûtons,
red onion and parmesan
14

WHITE

Vino Blanco, Maximo Spain
crisp, citrus, refreshing

175ml 6.80 250ml 9.50 bottle 27.00

Pinot Grigio, Vento Amori Italy
light, pear, crisp

175ml 7.10 250ml 9.90 bottle 28.00

Sauvignon Blanc, Ladera Verde Chile
zesty, grassy, tropical

175ml 7.50 250ml 10.50 bottle 30.00

Picpoul de Pinet, Baron de Badassière France
crisp, zesty, mineral

175ml 8.50 250ml 11.90 bottle 34.00

Muscadet de Sévre-et-Maine sur lie, Domaine des Amoureux France
sea spray, bright apple, dry

175ml 9.20 250ml 12.90 bottle 37.00

Sauvignon Blanc, Henners England
herbaceous, lively, bright

bottle 39.00

Sauvignon Blanc, Trinity Hill, Hawke's Bay New Zealand
vibrant, citrus, fresh

bottle 42.00

Bodegas Gallegas, "Sentidiño" Rías Baixas Albariño Spain
elegant, clean, vibrant

bottle 42.00

Riesling, Dopff & Irion, Alsace France
mineral, bright, elegant

bottle 47.00

Chardonnay, Cycles Gladiator USA
round, tropical, smooth

bottle 55.00

Pouilly-Fuissé Vieilles Vignes, Domaine Gonon France
fresh, mineral, refined

bottle 65.00

RED

Vino Tinto, Maximo Spain
plum, cherry, mellow

175ml 6.80 250ml 9.50 bottle 27.00

Merlot/Corvina, Ponte Pietra, Veneto Italy
ripe, round, elegant

175ml 7.10 250ml 9.90 bottle 28.00

Cabernet Sauvignon, Ladera Verde Chile
full-bodied, elegant, dense

175ml 8.50 250ml 10.50 bottle 30.00

Pinot Noir, Cramele Recaş Romania
red, silky, elegant

175ml 8.50 250ml 11.90 bottle 34.00

Malbec, Calchaquí Valley Argentina
velvety, fruity, warm

175ml 9.20 250ml 12.90 bottle 37.00

Montepulciano d'Abruzzo, Conte de Castlevicchio Italy
ripe, smooth, bold

bottle 38.00

Rioja, Viña Berceo Spain
cherry, spicy, smooth

bottle 45.00

Zinfandel, Cycles Gladiator USA
plum, smooth, full-bodied

bottle 55.00

Lychgate Red, Bolney Estate England
fruity, soft, smooth

bottle 56.00

Château Cissac, Cru Bourgeois, Haut-Médoc France
full-bodied, complex, smooth

bottle 70.00

Châteauneuf-du-Pape, Château Beauchêne France
dark, complex, smooth

bottle 70.00

Château Musar, Bekaa Valley Lebanon
velvety, dark, elegant

bottle 90.00

ROSÉ

Pato Torrente Rosé Chile
crisp, juicy, light

175ml 6.80 250ml 9.50 bottle 27.00

White Zinfandel, Showdown USA
strawberry, crisp, refreshing

175ml 6.80 250ml 9.50 bottle 27.00

Monastrell Rosado, Molinico Loco Spain
crisp, elegant with berry notes

bottle 30.00

Soleil des Alpes Rosé, Alpes-de-Haute-Provence France
light, elegant, refreshing

bottle 37.00

DESSERT WINE

Tokaji Aszú 5 Puttonyos Hungary
sweet, rich, elegant

50ml 9.00 bottle 85.00

Black Muscat, Elysium USA
dark, juicy, smooth

50ml 7.00 bottle 50.00

SPARKLING

Mionetto Prosecco DOC, Mionetto Italy
fresh, lively, crisp

125ml 8.50 bottle 34.00

Henners Brut NV England
apple, citrus, clean

bottle 55.00

Joseph Perrier Cuvée Royale Brut NV France
fresh, vibrant, delicate

125ml 11.50 bottle 65.00

Nyetimber Cuvée Chérie (Demi-Sec) England
soft, aromatic, sparkling

125ml 12.00 bottle 68.00

Nyetimber Classic Cuvée England
crisp, elegant, vibrant

bottle 73.00

Nyetimber Rosé England
berry, soft, refreshing

bottle 80.00

So Jennie Paris Blanc 0% Luxury Bubbles, Le Manoir des Sacrés France
crisp, fresh, elegant

125ml 7.00 bottle 36.00

So Jennie Paris Rosé 0% Luxury Bubbles, Le Manoir des Sacrés France
strawberry, crisp, elegant

bottle 36.00

COCKTAILS

Passion Fruit Martini **11**
vodka, passoa & passion fruit purée

Espresso Martini **11**
vodka, coffee & coffee liqueur

Mimosa **8**
prosecco, orange juice

Mojito **11**
white rum, lime juice, mint & soda water

Amaretto Sour **11**
amaretto, lemon, bitters & pineapple

French Martini **11**
vodka, raspberry & pineapple

Tropica Exotica **11**
coconut rum, mango, watermelon, lime, peach, pineapple & lychée

Bloody Mary **8.5**
vodka, tomato juice & celery

Aperol Spritz **10.5**
aperol, prosecco & soda

Pimms & Lemonade **jug 26 7**
pimms, lemonade & mint

Piña Colada **11**
rum, coconut & pineapple

Negroni **11**
campari, gin & sweet red vermouth

MOCKTAILS

Virgin Tom Collins **7.5**
tanqueray 0%, lemon, sugar syrup & soda

Non-Alcoholic Mojito **7.5**
0% 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, & tropical fruit juices

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.

Est. **1912**
Seafood & Steak