



perfect aperitifs

Manzanilla Sherry **6.5**

Sherry & Tonic **7**

fizz

Cava Brut Nature **7.5**

Pet Nat **9**

SNACKS

Green Nocellara Olives *ve* **4.5**

Salted Marcona Nuts *ve* **4.5**

add trout caviar to this £4 → Tempura Oyster, Cucumber, Sriracha **4**

add trout caviar to this £4 → Malted Sourdough, Salted Butter, Pickles *v/ve* **5**

Boquerones, Lemon, Chilli, Parsley **7.5**

add trout caviar to this £4 → Goats Cheese Biscuit, Goats Curd, Beetroot Tartare *v* **6**

SMALL PLATES

BBQ Gurnard, Curry Sauce, Charred Baby Gem, Frisée **8**

Smoked Haddock Croqueta, Chorizo, Mustard **8.5**

Grilled Shell-On Crevettes, Aji Amarillo Butter **9**

Smoked Mackerel Paté, Beetroot, Rhubarb, Crostini **9**

Trout Tartare, Tonnato Sauce, Crispy Capers, Potato Crisps **10**

Bbq British Asparagus, Burnt Butter Hollandaise, Hazelnuts *v* **11**

BIG PLATES

Orzo Pasta, Wild Garlic, Parmesan *v/ve* **16.5**

Poached Haddock, Baby Artichokes, Courgette, Kohlrabi, British Asparagus Velouté **20**

Whole Baked Lemon Sole, Lemon & Caper Butter **20**

Make it Surf 'n' Turf by adding Crevettes for £4.5 → 10oz Organic Sussex Rib-Eye, Hand Cut Chips, Salad of Baby Gem and Pickles, Roasted Onion, Red Wine Sauce **36**

ON THE SIDE

Hand Cut Chips, Seaweed Salt *ve* **4.5**

Hand Cut Chips, Truffle oil, Parmesan *v* **5.75**

Crushed Potatoes *v* **5**

Creamed Cavolo Nero, White Wine Shallots *v* **5.5**

Baby Gem and Pickles Salad *ve* **4.5**

DIETARY REQUIREMENTS

Please let your server know if there are any allergies or requirements with your meal.

WATER

We serve limitless still and sparkling, chilled filtered water for 50p discretionary charge per table. We pay Belu, they pay WaterAid.

