

While you wait...

Green Manzanilla Olives **3.5**
Bread and South Downs Butter **3.5**
Sourdough bread and home-churned
Seaweed Butter **4.5**



ROCK OYSTERS

Naked (as it comes)
Hot (chilli and lime)
Dirty (pickle juice)
Bloody (Bloody Mary)
£3 each | 3 for £8



Harira

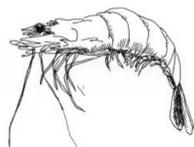
Moroccan fish soup with mussels,
crevettes, local fish, lentils, chickpeas,
saffron and cumin **21**

Hastings Mackerel

Butterflied fillets of line-caught mackerel,
romesco, charred broccoli and lemon **17.5**

Hastings Cod

Wild, sustainable Hastings cod, Jersey
royals, samphire, spiced caper butter **19**



CREVETTES

Large shell-on prawns, garlic and parsley
butter
£8.5



Marinated anchovies "boquerones" **5**
Cockle popcorn, saffron aioli **6.5**
Pickled herring, sour cream, crispbread **8**
Warm anchovy and garlic bagna cauda **6.5**
Green pea hummus (ve) **5.5**
Local heritage tomato salad (ve) **5.5**
Red pepper & walnut muhammara (ve) **6**
Courgette flower, goat's cheese, truffle honey (v) **7.5**



Salt Marsh Lamb

Barnsley chop of Pevensey Salt Marsh Lamb,
new potatoes, roast heritage tomatoes, salsa verde **18**

Montague Farm, Pevensey

Dry aged organic Sussex beef

Fillet steak, black truffle butter 29

Served with seaweed salt chips and salad

>Add bone marrow 3.5

>Add 'surf and turf' prawns 4

BAKED CRAB

Potted brown and white
meat, served warm with
sourdough **8.5**



Ceviche of wild sea bass,
sweetcorn salsa **8.5**

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Cured vegetable 'no-vice', sweetcorn
salsa (ve) **7.5**



Salt-baked celeriac

Slow-cooked salt-baked celeriac, Brighton
Blue cheese, crème fraîche, fried sage(v) **16**

Roast Cauliflower

Tahini, pomegranate molasses, dates,
almonds, greens(ve) **16**

ON THE SIDE

Chips, seaweed salt (ve) **3.75**

Chips, truffle and parmesan (v) **4.5**

Jersey Royals, butter (v) **4**

Buttered local greens (v) **3.75**

Local mixed leaf salad (ve) **3.75**

PUDDING DRINKS

PUDDING MENU

Sussex Mess

Local strawberries, black cherries and brown sugar meringue with Northiam Dairy cream 6.5

Chocolate and raspberry pudding

Served warm with pouring cream

Ice cream and chocolate sauce 4.5

Monbazillac Jour de Fruit

Domaine de l'Ancienne Cure, Semillon/Muscadelle, Jurançon, France, 12%

Honeysuckle, pear and ripe apricot abound in this luscious, golden dessert wine. Its unctuous sweetness is balanced by good acidity, making it honey sweet but not sickly. **70ml**

glass: 6.5 | 375ml bottle: 24

Moscatel Dorado Sherry

Cesar Florido, Muscat, NV, Jerez, Spain, 17.5%

A Farmyard favourite, this sticky sweet sherry spends two years in chestnut barrels which gives it a lovely nutty flavour, along with hints of orange blossom and caramel. A deliciously different way to end a meal. **70ml glass: 6**

Ruby Dum Port

Niepoort, NV, Porto, Portugal, 19.5%

70ml glass: 6

Dry White Port

Niepoort, NV, Porto, Portugal, 20%

70ml glass: 6

Hibiki Japanese Whisky

single: 6.5 double: 12