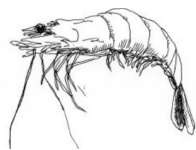


While you wait...

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



CREVETTES

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

Baked Crab

Brown and white meat,
cream, tarragon - served
warm with sourdough **8.5**



ROCK OYSTERS



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

Marinated anchovies “boquerones” **5**

Cockle popcorn, saffron aioli **6.5**

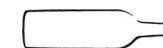
Battle woods foraged wild mushrooms on toast **8.5**

Pickled herring, sour cream, crispbread **8**

Green pea hummus (ve) **5.5**

Buttered brown shrimp on toast **8.5**

Red pepper & walnut muhammara (ve) **6**



Salt-baked celeriac

Slow-cooked salt-baked celeriac, Brighton
Blue cheese, crème fraîche, fried sage(v) **15**

Roast Cauliflower

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

Roast Squash

Roast onion squash, goat's cheese, sage,
sunflower seeds (ve) **14**

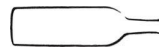
**Mussels, cider, leeks,
pancetta**

Small **8.5** Large **16**



Salt Marsh Lamb

Barnsley chop of Pevensey Salt Marsh Lamb,
Dauphinoise potatoes, cavolo nero, salsa verde **19**



Hastings Mackerel

Butterflied fillets of Hastings mackerel,
roasted Sussex heritage beetroot, basil
pesto, swiss chard **17.5**

Hastings Cod

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

Montague Farm, Pevensey
Dry aged organic Sussex beef

Flat Iron steak 21

Fillet steak 29

*Served tarragon and green peppercorn butter,
seaweed salt chips and salad*

>Add 'surf and turf' prawns 4

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**

Runner beans, butter, parsley (v) **4**

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



PUDDING MENU

Pear tarte tatin

Served with ice cream (gf) 6.5

Orange and almond cake

Served with Hedgerow compote (gf) 6.5

Rhubarb and plum crumble

Served with ice cream 6.5

Gorgonzola

Gorgonzola, crispbread, chutney 6.5

Ice cream and chocolate sauce 4.5

Boris says you have to go...

Not got time for pudding before the curfew?
We can package it up to take home with you!

*Add on a ½ bottle of dessert wine or dessert sherry to go with it
for just £13.*

PUDDING DRINKS

Monbazillac Jour de Fruit

D. 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: 23

TAKE ONE AWAY: £13

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: 6.5 | 375ml bottle: 23

TAKE ONE AWAY: £13

Espresso Martini £8.5

Manzanilla Sherry Negroni £8

Hibiki Japanese Whisky

single: 6.5 double: 12

Ruby Dum Port

Dry White Port

Niepoort, NV, Porto, Portugal, 19.5%

70ml glass: 6