

**WHILE YOU WAIT**

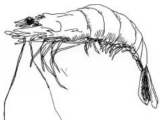
Green Manzanilla Olives 3.5  
Bread and South Downs Butter 3.5  
Salted Catalan Almonds 4.5

**TO START**


Marinated anchovies "boquerones" 5  
Cockle popcorn, saffron aioli 6.5  
Pickled herring, sour cream, crispbread 8  
Tuscan white bean dip, truffle oil, crispy sage (ve) 6.5  
Jerusalem Artichoke soup (v) 7

**COCKTAILS**

Sherry Negroni 8.5  
Espresso Martini 8.5  
White Port & Tonic 7.5


**CREVETTES**  
Large shell-on prawns, garlic and parsley butter 8.5



**Lobster**  
Half lobster with garlic butter, served with salad and seaweed salt chips 25

**Guinea Fowl**  
Wild guinea fowl supreme, roast turnip and potatoes, cranberry sauce, stuffing 20

**Skate Wing**  
Sautéed potatoes, caper butter, salad 16



**COLCHESTER ROCK OYSTERS**  
Naked (as it comes)  
Hot (chilli and lime)  
Dirty (pickle juice)  
Bloody (Bloody Mary)  
£3 each or three for £8

**Hastings Cod**  
Pan-fried fillet of Hastings cod, red wine braised puy lentils, land cress 18



**Roast Cauliflower**  
Roast cauliflower, pomegranate, cumin yoghurt, land cress (v) 16

**Blue pumpkin**  
Roast blue pumpkin, sage, walnuts, goat's cheese (v) 15

**Montague Farm, Pevensey**  
*Dry-aged organic Sussex beef*

**Fillet steak 29**  
*Served with tarragon and green peppercorn butter, seaweed salt chips and salad*

>Add 'surf and turf' prawns 4  
>Add roasted bone marrow 3.5

**Mussels, white wine, garlic**  
served with sourdough  
8.5



**The Ultimate Surf 'n' Turf**  
for 2 to share



Onglet Steak, half lobster, crevettes, bone marrow, served with salad and truffle chips 60



Chips, seaweed salt (ve) 3.75  
Truffled Chips (v) 4.5  
Buttered local greens (v) 3.75  
Mixed leaf salad (ve) 3.75

## PUDDING MENU

### **Baked chocolate pudding**

*Served with ice cream* 6.5

### **Panna cotta with orange syrup and crumble**

6.5

### **Brighton Blue**

*Brighton Blue, crispbread, chutney* 6.5

### **Ice cream and chocolate sauce** 4.5

## COCKTAILS

**Sherry Negroni** 8.5

**Espresso Martini** 8.5

**White Port & Tonic** 7.5



## PUDDING DRINKS

### **Monbazillac Jour de Fruit**

*Domaine de l'Ancienne Cure, Semillon/Muscadelle, Jurançon, France, 12%*  
Honeysuckle, pear and ripe apricots abound  
in this luscious, golden dessert wine.

**70ml glass: 6.5 | 375ml bottle: 22**

### **Moscatel Dorado Sherry**

*Cesar Florido, Muscat, NV, Jerez, Spain, 17.5%*  
This sticky sweet sherry spends two years in  
chestnut barrels which gives it a lovely nutty flavour.

**70ml glass: 6 | 375ml bottle: 20**

### **Ruby Port**

*Niepoort, NV, Porto, Portugal, 19.5%*

**70ml glass: 6**

### **Dry White Port**

*Niepoort, NV, Porto, Portugal, 20%*

**70ml glass: 6**

### **15 year old Armagnac** *Domaine d'Aurensan*

A blend of vintage Armagnacs, including  
eau-de-vie distilled in 1976. Rich and elegant.

**Single 7 Double 12**

### **Scotch Whisky**

**Talisker 10 year old** *peaty, smoky, tobacco*

Single 5 Double 9

**Balvennie 12 year old** *chocolate, cherry, spice*

Single 5 Double 9