

ALL DAY

Padron peppers - 5 | Nocellara olives - 3
Whipped cod's roe - 5 | Radishes & butter - 4

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Maldon Rock Oysters *au naturel* DF GF
3 each | ½ dozen - 16 | dozen - 29

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Rock-a-Nore cured salmon, *watercress, lemon dressing* - 10 DF
Hand-picked Devon crab, *rye bread, brown crab mayo, parsley* - 11 DF

Peppered squid, *roast garlic aioli* - 9 DF GF

Gnocchi, *spring greens, garden peas, crème fraîche* - 8/14 V GF

Pork rillettes, *celeriac remoulade, sourdough toast* - 8 DF

Rye Bay fish & shellfish stew, *rich tomato sauce, saffron aioli* - 17 GF DF

Whipped beetroot, *bitter leaf, ricotta, pistachio* - 8 GF N

Fattoush salad, *vegan feta, toasted pitta* - 8 DF

SIDES - 4 GF V (all)

Green salad, *mustard dressing* N DF | Thin or fat chips, *Maldon sea salt* DF

DESSERTS

all - 8

Rhubarb & custard tart, *pistachio, clotted cream icecream*

Strawberry cheesecake soufflé, *ginger cream ice cream*

Carmel chocolate delice, *hazelnut praline, vanilla ice cream*

Blood orange parfait, *orange curd, amaretto, caramelised orange*

Chocolate brownie & salted caramel Sundae

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English Artisan Cheese Board - 11

Let us know if you have any dietary needs

V - suitable for Vegetarians / GF - Gluten Free* / N - contains Nuts / DF - Dairy Free

*All dishes may contain traces of nuts & gluten

A discretionary 12.5% service charge will be added to your bill

WINES BY THE GLASS

SPARKLING

175ml / 250ml / 500ml

Prosecco, Cantina Bernardi NV 7 / 10 / 20

WHITE

Catarratto, Ciello Bianco, IT 20' 5.5 / 7.5 / 15

Viognier, Le Paradou, FR 20' 6 / 8.5 / 17

Sauvignon Touraine, Allion, FR 20' 7 / 9.5 / 19

Chenin Blanc, Secateurs, ZAF 21' 7.5 / 10 / 20

Mâcon, Côteaux des Margots FR 20'. 8.5 / 12 / 24

Sancerre, Idiart, FR 20' 10 / 14 / 28

ROSÉ

Cinsault Rosé Paradou FR 20' 6 / 8.5 / 17

RED

Primitivo, Domus, IT 20' 5.5 / 8.5 / 15

Bordeaux, Idiart, FR 19' 6.5 / 9.5 / 19

Grenache/Syrah Cht Pesquié, FR 20' 7.5 / 10.5 / 21

Tempranillo, Vina Illusion, SP 8 / 11 / 22

Sangiovese, San Ferdinando, Chianti, IT 9 / 13 / 26

Nebbiolo Bocchino, IT 12 / 17 / 34

ALES & BEERS

LOCAL ALE

Romney Marsh Amber, *New Romney, Kent 4.2%* 4.5

Harveys Best Bitter, *Lewes, East Sussex 4%* 4.5

Cellar Head Session IPA, *Goudhurst, Kent 3.8%* 4.5

Long Blond, Longman, *Litlington, East Sussex 3.8%* 4.5

BEERS

Camber Lager, *East Sussex 4%* 4.75

Bedlam Pilsner, Plumpton Green, *East Sussex 4.2%* 5.5

Curious Brew, *Ashford, Kent 4.7%* 5.75

Lakedown American Red, *Uckfield, East Sussex 4.8%* 5.75

Brewing Bros. Wrights Pale Ale, *Hastings, East Sussex 3.8%* 5

Three Legs Session Pale, *Udimore, East Sussex 5.2%* 5.75

Hoegaarden, *Belgium 4.9%* 5.75

Nightingale Night Bird Cider, *Appledore, Kent 5.5%* 5.75

GUINNESS, *Dublin 4.1%* 5.5



STARTER

Houmous & pitta chips

MAINS

Tomato pasta with parmesan

Fish & chips with peas

Sausage & chips with broccoli

DESSERT

Ice cream sorbet | Tropical fruit salad