

APERITIVO

Peach Bellini - 9 | English Kir Royale - 10 | Palomino Fino - 8

NIBBLES

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

CRUSTACEA

Maldon Rock Oysters *au naturel* DF GF
3 each | 1/2 dozen - 16 | dozen - 29

Hand-picked Devon crab - 11 DF
rye bread, brown crab mayo, parsley

Rye Bay scallops - 12.5 GF
chimichurri butter

Roast gambas, 3 or 5 - 11/18 GF
olive oil, garlic, chilli

Roast half *or* whole native lobster - 21/39 GF
chilli, garlic & fennel seeds

Hot shellfish platter - 39 GF

Rye Bay scallop, half lobster, oysters, gambas, mussels, razor clams

STARTERS

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

Grilled Wye Valley asparagus - 9 V GF
dill, labneh, crispy capers

Moules marinière - 9/16
shallots, parsley, cream

Pork rillettes - 8 DF
celeriac remoulade, sourdough toast

Rock-a-Nore cured salmon - 10 DF
watercress, lemon dressing

Chilli salt squid - 9 DF GF
spring onion, shaved green chilli, aioli

Green Goddess salad - 8/14 DF GF
Romaine, baby gem, avocado, chives, anchovy

Fattoush salad - 8 DF
vegan feta, toasted pitta

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

MAINS

Roasted organic celeriac - 14 V GF DF N
porcini, fresh herbs, cashew cream

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

Harvey's Ale battered fish & chips - 16 DF
local cod, salsa verde peas, lemon tartare

Tranche of turbot - 28 GF
beurre blanc, samphire

Whole wild sea bass - 45 (to share) GF
ginger, lime and garlic, braised baby gem

Dragon burger - 15
10oz Sussex beef burger, brioche bun, chili cheddar, spiced relish, smoked bacon, lettuce, beef tomato & red onion

STEAK DF GF

10oz Onglet 21

10oz Ribeye 28

24oz Sirloin on the bone (to share) 50

18oz Châteaubriand (to share) 65

32oz Porterhouse (to share) 80

Sauces: peppercorn | chimichurri | béarnaise

Our beef served is sourced from highly reputed butchers and royal warrant holders Donald Russell, who specialise in traditionally hung meat from their Scottish grass-fed, Aberdeen Angus herd.

SURF

Roast gambas (3) & 10oz Onglet - 29 GF

Roast half lobster & 10oz Ribeye - 45 GF

Roast whole lobster & 18oz Chateaubriand - 90 GF

TURF

SIDES GF V (all)

4 each | mixed platter - 12

House salad, *Dijon dressing* N DF

Grilled leeks, *lemon oil & dill* DF

Grilled tenderstem, *olive oil & black pepper* DF

Honey roasted carrots, *fresh thyme* DF

Braised baby gem, *parmesan, lemon* DF

Roast butternut squash, *yogurt & garlic dressing*

Spiced cauliflower, *turmeric & fennel seeds* DF

Roast cherry tomatoes DF

Thin *or* fat chips, *Maldon sea salt* DF

New potatoes DF

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, Cielo 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

Our wines by the glass have been carefully selected from vineyards who use kegs filled directly at the winery. A 20L keg offers a reduction of over 50% of the storage footprint of bottled wine, saves 15kg of glass, and most importantly ensures the last glass served is as fresh as the first.

WHITE WINES - Fresh & Lively

Bergerie de la Bastide Blanc Languedoc France 21' 19

Chardonnay Fleur du Mont Blanc FR 19' 24

Pinot Grigio Franz Haas Alto Adige Italy 21' 29

Soave Classico Pieropan Veneto Italy 20' 32

Muscadet S&M/Lie Garance L. Papin Loire FR 20' 32.5

Sauvignon Blanc Te Whare Ra Marlborough NZ 21' 34

Riesling Trocken Dreissigacker Rheinhessen GER 20' 35

Gavi di Gavi la Giustiniana Piemonte Italy 21' 36

Vinho Verde Loureiro Aphros Portugal 20' 37

Vouvray Sec Champalou Loire France 20' 41.5

Albariño Rías Baixas Terras Gauda O'rosal Spain 21' 42

Chablis Tremblay Burgundy France 20' 42.5

Chardonnay Charles Palmer, East Sussex UK 18' 43

Grüner Veltliner Kaiserstiege Bründlmayer Austria 18' 44

Chardonnay Guinevere Gusbourne, Kent UK 20' 59

Riesling Marcel Deiss Alsace France 19' 64

WHITE WINES - Robust & Layered

Rioja Blanco Tremendus Honorio Rubio Spain 20' 24

Réserve de Gassac Blanc Languedoc France 20' 25.5

Chardonnay Kumeu Village Auckland NZ 20' 34

Vermentino Poggio al Tesoro 'Solosole' Italy 20' 47

Sauvignon Blanc Wild Greywacke Marlborough NZ 20' 54

Chardonnay M3 Shaw + Smith South Australia 19' 59

Chablis 1er Cru Moreau Naudet Burgundy France 19' 68

Sancerre Les Mont Damnés Delaporte Loire FR 19' 73

Savennières Château de Plaisance Loire France 20' 82.5

Condrieu Domaine Pierre Gaillard Rhône France 19' 89

Meursault VV Buisson-Battault, Burgundy FR 18' 98

Chassagne-Montrachet Blanchots Burgundy France 18' 118

LOCAL SPARKLING WINES - Not just for local people

We are blessed being located in the heart of English sparkling wine country, with four vineyards below – Oxney, Charles Palmer, Gusborne and Chapel Down – all located within 10 miles of our restaurant.

125ml / Btl

Oxney Estate NV East Sussex 10 / 54

Charles Palmer Brut, East Sussex 13' 55

Gusbourne Rosé Kent 13 / 72

Gusbourne Blanc de Blancs 75

Chapel Down Three Graces 90

Sugrue 'The trouble with Dreams' 18' 95

Nyetimber Classic Cuvée West Sussex NV *MAGNUM* 155



CHAMPAGNE, France

Legras Blanc de Blancs Grand Cru NV 75.5

Billecart-Salmon Rosé, Brut NV 119

Bollinger La Grande Année Brut 07' 250

ROSÉ WINES

Folc English Rosé, Kent UK 21' 40

Bandol Rosé, Château de Pibarnon Provence FR 18' 66

Miraval Rosé, Provence France 20' *MAGNUM* 95

RED WINES - Young & Fruit-Forward

Primitivo I muri Vigneti del Salento Puglia IT 20' 23

Carmenère El Grano Poda Corta Rapel Chile 19' 24

Cabernet Sauvignon Los Vascos Colchagua Chile 19' 31

Côtes du Rhône Nature Famille Perrin Rhône FR 20' 32

Malbec Kaiken Ultra Mendoza Argentina 19' 34

Fleurie Vieilles Vignes Maison Passot Beaujolais FR 20' 34.5

Barbera d'Alba Andrea Oberto Piemonte Italy 19' 42

Nero d'Avola Nero di Lupo COS Sicily Italy 20' 47

Crozes-Hermitage Papillon Gilles Robin Rhône FR 20' 48.5

Pinot Noir Crimson Ata Rangi Martinborough NZ 19' 49

Pinot Noir Boot Hill Gusbourne, Kent UK 20' 59

Shiraz Art Series Leeuwin Estate Western Australia 18' 68.5

RED WINES - Complex & Elegant

Cabernet Shiraz Explorer Langhorne Creek AUS 17' 24

Rioja Crianza Hacienda Grimon Spain 32

Saumur Champigny Roches Neuves Loire France 20' 42

Château Larose Trintaudon Haut Médoc Bordeaux FR 16' 50.5

Langhe Nebbiolo Montegrilli E Corno Piemonte IT 20' 51.5

Rioja Reserva Especial Urbina Spain 06' 53.5

Savigny Les Beaune JC Boisset Burgundy France 18' 68

Pinot Noir Cristom Willamette Valley Oregon US 20' 69

Rosso di Montalcino Ginestro Fuligni Tuscany IT 18' 71.5

Château Fonbel St Emilion Grd Cru Bordeaux FR 16' 74

Châteauneuf du Pape Bosquet des Papes Rhône FR 17' 81

Barolo Fenocchio Piemonte IT 17' 83

Château Du Cèdre Cahors South-West France 16' *MAGNUM* 98

Gevrey-Chambertin Henri Magnien Burgundy FR 16' 105

Amarone della Valpolicella Pieropan Veneto Italy 15' 109

Château Talbot 4th Cru Classé St Julien Bordeaux FR 15' 199



DESSERTS

all -8

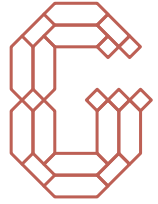
Rhubarb & custard tart
pistachio, clotted cream icecream

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
*Madagascan vanilla ice cream, banana,
honeycomb, whipped Chantilly cream,
chocolate sauce, chopped nuts*



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English Artisan Cheese Board - 11

served with biscuits, celery, grapes & Membrillo

CHAUCER'S CAMEMBERT - Faversham Kent

*Rich and creamy, this pasturised cow's milk cheese
is aged for three to six weeks*

BURWASH ROSE - Stonegate, East Sussex

*Award-winning rich, soft and creamy cheese made from grass-fed,
free-range raw milk from British Frisian cows*

ROSARY ASH - Salisbury, Wiltshire

Young and fresh goat's cheese with a lovely fluffy texture

LORD OF THE HUNDREDS - Stonegate, East Sussex

*Firm with a tough rind on the outer skin which contains a moist,
nutty sweet cheese on the inside*

KENTISH BLUE - Staplehurst, Kent

*Firm and moist with a smooth texture, a flavoursome raw milk
gives this cheese its unique taste. Vegetarian, Unpasteurised*

Please turn over for cocktails & digestifs

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COCKTAILS

PORNSTAR MARTINI - 9.50

Vodka, Passion Fruit, Lime, Vanilla & Prosecco

ESPRESSO MARTINI - 9

Vodka, Kahlua, Sugar Syrup & Coffee

OLD FASHIONED - 9

Whiskey, Angostura & Brown Sugar

MARGARITA - 9

Tequila, Triple Sec & Lime

WHISKY SOUR - 9

Whisky, Lemon, Sugar Syrup & Egg White

FORTIFIED WINES

Half Bottle

Monbazillac Jour des Fruits SW FR 19' - 22

10 YO Tawny Port Quinta do Infantado NV - 35

Sauternes Château Filhot 2nd Cru Classé FR 10' - 49

COGNAC & ARMAGNAC

25ml

Hennessy Fine de Cognac - 5.5

Hennessy XO - 15

Baron de Sigognac VSOP - 6

TEAS & COFFEES - all 3

Teas - *Fresh mint, Chamomile, St Clement's Lemon, Berry*

Coffee - *Espresso single/double, Macchiato, Flat white, Americano*

