



MENU

OUR RECOMMENDATIONS

APEROL SPRITZER 6.50
Prosecco, Aperol & soda

RASPBERRY MULE 9.00
Vodka, fresh lime, fresh raspberry, fresh ginger,
raspberry purée, ginger beer

COSMOPOLITAN 8.50
Vodka, Triple sec, Cranberry & lime juice

PINK PROSECCO 7.50
Desiderio Jeio cuvée rosé
Valdobbiadene Italy

PASSION FRUIT MARTINI 9.50
Smirnoff red, Passoa, gomme,
passion fruit & cranberry juice

SIPSMITH BRAMBLE 8.50
Sipsmith London Dry Gin, gomme syrup,
lemon juice & Chambord

TO NIBBLE

SELECTION OF ARTISAN BREADS served with butter (V) 4.00
GREEN OLIVE CIABATTA olive oil & aged balsamic (V) 4.50

STARTERS

CARAMELISED CAULIFLOWER SOUP (V) 5.95
Stone-baked baguettini
MIXED BEETROOT SALAD (V) 5.95
Rocket, crumbled feta, walnut dressing
DEVONSHIRE CRAB CAKE 10.95
Guacamole, tomato & chilli jam
LANCASTER LONDON SMOKED SALMON 9.50 14.50
Chargrilled sourdough, dill, shallots, baby capers,
horseradish cream
SMOKED CORN-FED CHICKEN CAESAR SALAD 9.50 14.50
Smoked corn-fed chicken, baby gem leaves, croutons,
anchovies, Caesar dressing
PAN-FRIED SCALLOPS 10.50 16.00
Braised puy lentils, pancetta crisp,
red wine jus
CRISPY GRESSINGHAM DUCK SALAD 9.50 14.50
Pak choi, fresh red chilli, orange, toasted cashews,
sweet & sour dressing
POACHED PEAR & KENTISH BLUE CHEESE SALAD (V) 7.50 11.95
Watercress, endive, walnuts, sherry vinegar vinaigrette
SALT & PEPPER CALAMARI 8.50 14.50
Confit garlic aioli, roasted lime, coriander cress
CANNELLONI (V) 8.50 14.50
Golden Cross goat's cheese & ratatouille cannelloni
red pepper sauce, frisée salad, aged balsamic

MAINS

WILD MUSHROOM & FIG RISOTTO (V) 14.50
Cheese crisps, baby spinach
ISLAND BURGER 15.50
Monterey Jack cheese, maple cured bacon,
caramelised onion chutney, coleslaw, chips/side salad
Cooked from medium well to well done
SEAFOOD LINGUINE 16.50
Tiger prawns, clams, mussels, braised squid & tomato sauce
RUMP OF ENGLISH LAMB 19.50
Dauphinoise potato, curly kale, minted pea purée, prune jus
SEA BREAM 16.50
Pan-fried fillet of sea bream, fennel purée,
cherry tomatoes, green beans, Gordal olives
HAKE 17.50
Roast fillet of hake, tender stem broccoli,
crushed new potatoes, beurre noisette
SUFFOLK CHICKEN 16.50
Roast breast & stuffed leg of Suffolk chicken,
spring onion mash potato, savoy cabbage, baby carrot, chicken jus
FISH & CHIPS 16.50
Beer battered Kent coast plaice fillet, chips, mushy peas & tartar

FROM THE GRILL

Served with your choice of a side order & sauce

All our steaks are 21 days-dry aged British beef

8OZ FILLET OF BEEF 34.00

10OZ SIRLOIN 25.00

10OZ RIB-EYE 25.00

PORK CUTLET 16.50

Free-range pork, Blythburgh, Suffolk

LAMB CUTLETS 27.00

TODAY'S CATCH 15.50

Sustainable & caught on the Kent & Sussex coast by day boat fisherman

TUNA STEAK 18.50

Best served pink

Our tuna is sustainably sourced & line-caught

SAUCES

1.95

Béarnaise Wild mushroom jus
Green peppercorn Salsa verde
Tartar Garlic butter

SIDES

3.50

Sea salt chips
Garlic mashed potatoes
Spring slaw, toasted pecans
Creamed spinach, nutmeg, pine nuts
Baby leaf salad or rocket & west Sussex cheese
Sweet potato wedges, smoked paprika mayonnaise
Roast aubergine, tomato, basil, gruyere

SUNDAY ROAST £17.50

12NOON - 4PM

ROAST BRITISH SIRLOIN OF BEEF

OR

ROAST BABY CHICKEN

Duck fat roast potatoes, curly kale,
roast carrots & parsnips,
Yorkshire pudding & gravy

LUNCH & DINNER

FROM 12NOON - 10.30PM

Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible.

Allergens: Please ask a team member for information on allergens

Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle		125ml	Bottle
PROSECCO CASA SANT ORSOLA BRUT - Italy	6.50	33.00	DE CASTELNAU BRUT RÉSERVE NV - France	9.75	54.00
PIERRE NICOLAS BRUT NV - France	8.00	45.50	DE CASTELNAU ROSÉ NV - France	12.50	67.50
PRIMROSE HILL CHAPEL DOWN BRUT - England		58.00	DE CASTELNAU VINTAGE 2002 - France		85.00
POMMERY BRUT ROYALE NV - France		78.50	BOLLINGER SPECIALE CUVÉE NV - France		85.00
POMMERY SUMMERTIME BLANC DE BLANC - France		89.00	DOM PÉRIGNON 2004 - France		199.00

WHITE

	175ml	250ml	Bottle
LOROSCO RESERVA SAUVIGNON BLANC 2015, Chile, Central Valley <i>Mouth-watering citrusy freshness with notes of kiwi & passion fruit</i>	4.95	7.25	19.50
PICPOUL DE PINET 'CAP CETTE' 2015, France, Languedoc <i>Translated by 'lip stinger' to symbolise a refreshing nature. Perfect for sea food</i>	6.00	8.75	24.00
SATELLITE SAUVIGNON BLANC 2015, New Zealand, Marlborough <i>Bright & fresh, with aromas & flavours of citrus, peach & gooseberry</i>	7.00	11.00	28.50
PINOT GRIGIO PAVIA TIPICA 2014, Italy, Piedmont <i>Freshness, both crisp & easy to drink with soft, lightly honeyed fruit and good citrus flavours</i>	7.50	11.25	31.00
MÂCON VILLAGE 'CRÉPILIONNE' DOMAINE FICHET 2014, France, Burgundy <i>Honeysuckle and citrus fruits, fresh wine with ripe fruit flavours of pears</i>	8.25	11.50	32.50

FINE WINES AT LITTLE PRICE...

	125ml	Bottle
JOURNEYS END HAYSTACK CHARDONNAY 2015, South Africa, Stellenbosh <i>Delicious, zesty with incredible length & aromas. A hint of oak nicely integrated with creamy citrus</i>	6.50	35.00
SANCERRE 'LE MANOIR', DOMAINE ANDRÉ NEVEU 2015, France, Loire Valley <i>Light & refreshing with grassy and gooseberry aromas. A true French Sauvignon Blanc</i>	7.00	35.50
CHARLES SMITH 'KUNG FU GIRL' RIESLING 2014, USA, Washington State <i>Aromatic & zesty.</i>	7.50	36.00
FRIENDLY GRÜNER-VELTLINER LAURENZ V 2013, Austria, Kamptal <i>Crisp with intense citrus fruit flavours. The best alternative to Sauvignon Blanc</i>	8.25	40.00
CHABLIS, DOMAINE JEAN DEFAIX 2014, France, Burgundy <i>A pure expression on Chardonnay, dry, light-bodied with aromas of green apple</i>	8.50	44.00

RED

	175ml	250ml	Bottle
CANTI MERLOT 2015, Italy, Sicilia <i>Blackberry and cherry fruit flavours, slight hint of sweetness</i>	4.95	7.25	19.50
LOROSCO RESERVA MERLOT 2015, Chile, Central Valley <i>Dark & intense red with aromas of sweet Christmas cake spices, dark cherries & prunes</i>	5.25	7.50	21.00
CASTILLO CLAVIJO RIOJA CRIANZA 2012, Spain, Crianza <i>This classic Tempranillo brings red cherries & spicy touches</i>	6.25	9.00	25.95
TILIA MALBEC 2015, Argentina, Mendoza <i>Big, rich and dark wine. Plums, dark chocolate with spice and pepper</i>	7.00	10.00	28.00
YERING STATION "LITTLE STATION" PINOT NOIR 2015, Australia, Yarra Valley. <i>Light-bodied, sweet red berry with oaky & spicy flavours, perfect with Duck</i>	8.50	12.00	32.00

FINE WINES AT LITTLE PRICE...

	125ml	Bottle
JOURNEYS END PASTORS BLEND CAB-MERLOT 2014, South Africa, Stellenbosh <i>A rich earthy wine, summer herbs & ripe dark fruit flavours. Smooth tannins & spices to finish</i>	6.50	32.50
BROUILLY 'VIEILLES VIGNES' CHT MOULIN FAVRE 2015, France, Beaujolais <i>Soft & juicy, with raspberries flavours. Best served chilled</i>	7.00	36.00
VENTISQUERO 'GREY GLACIER' PINOT NOIR 2014, Chile, Leyda <i>Deep ruby colour & blackberry on the nose. Pinot at its best</i>	7.25	38.00
CHARLES SMITH BOOM BOOM SHIRAZ 2014, USA, Washington <i>Smooth, firm, fresh & dark. This wine has aromas & flavours of dark fruits, allspice & tobacco</i>	7.50	40.00
PLAISIR DE CHT SIAURAC, LANDE DE POMEROL 2013, France, Bordeaux <i>Merlot & Cabernet Franc. Flavours of smoky red & black berries, plums, cherries</i>	8.00	42.00

ROSÉ

	175ml	250ml	Bottle		175ml	250ml	Bottle
PINOT GRIGIO VILLA GARDUCCI 2015, Italy, Piedmont <i>Cherry & spices aromas. Soft and refreshing</i>	6.25	8.50	24.00	RÉSERVE DU CHATEAU ST BAILLON ROSÉ 2014, France, Provence <i>Delicious & refreshing. Subtle raspberry & cherry aromas & flavours</i>	8.75	12.50	35.00

DESSERT WINES

	100ml	Bottle
SECUA CHARDONNAY DULCE VINO 2013, Spain, Castilla la Mancha, Tierra Castilla <i>Rich texture with sweet fruit flavours of apricot & peach</i>	5.50	25.00
DOMAINE CAUHAPE, SYMPHONIE DE NOVEMBRE 2011, France, Jurançon <i>Intense, tropical fruit with a smooth palate, lifted by ripe fruit flavours. Perfect with cheese</i>	8.75	30.00
CHÂTEAU DU LEVANT SAUTERNES 2014, France, Bordeaux <i>The perfect match for dessert, richness and sweetness with honeyed, tropical fruit flavours</i>	9.00	32.00

WINE OF THE MONTH

JOURNEYS END PASTORS BLEND CAB-MERLOT
2014, South Africa, Stellenbosh
A rich earthy wine, summer herbs & ripe dark fruit flavours. Smooth tannins & spices to finish
It will keep you warm this winter!