

1912

Est.

Seafood & Steak

NIBBLES

- Freshly Shucked Oysters GF
- Honey-glazed Chorizo Bread & Oils V VG* GF*
- Chilli Prawns GF
- Beetroot Falafel & Tahini Dip V VG

4 EACH
CHOOSE ANY 3 FOR 10

STARTERS

Traditional Prawn Cocktail GF*
baby gem, marie-rose sauce,
brown bread and butter
10.5

Seared Scallops GF
fennel & orange salad,
lemon foam
13

Mackerel Escabeche GF
marinated mackerel fillets,
pickled peppers
10

Grilled Asparagus V GF
quail egg & hollandaise sauce
9.5

Spring Lamb & Mint terrine GF*
crispy focaccia
10.5

Soup of the Day V GF*
*Please ask your server for today's flavour.
served with a warm bread roll*
9.25

Grilled Halloumi V GF
rhubarb chutney & quinoa
9.5

**Honey & Thyme
Roasted Camembert V GF***
*(for two persons),
fresh ciabatta*
18

FISH

Catch of the Day GF
sautéed potatoes, seasonal vegetables
and salsa-verde
21

Beer-Battered Haddock GF
skin-on fries, peas and remoulade sauce
19.5

Hake Suprême GF
sapphire and new potatoes
22

Pan-Roasted Halibut GF
celeriac & beetroot purée, asparagus,
pickled fennel
24

Whole Snapper GF
(for two persons)
salsa-verde, sautéed potatoes
and honey roasted chantenay carrots
60

STEAKS

Served with skin-on fries,
watercress salad and confit vine tomato

6oz Minute Steak (Sirloin) GF 22

10oz Ribeye GF 30

8oz Fillet GF 36

Add sauce or butter GF +2
Truffle jus / Béarnaise / Chimichurri
Wild Mushroom / Green Peppercorn
Café De Paris Butter

CATCH OF THE DAY *£1 from every catch of the day sold will be donated to our partner charity. Please speak to a member of our team for further details of our current partners.*

SEAFOOD

Seafood Tagliatelle GF*
octopus, mussels and prawns
26.5

Grilled Octopus GF
pak choi, spinach and fondant potato
24.5

**Tomato, Ginger &
Spring Onion Mussels GF***
skin-on fries, crusty ciabatta
20

Lobster & Crayfish Risotto GF
27

SHARING PLATTERS

Seafood GF*
smoked salmon, cocktail prawns,
peppered mackerel, pickled clams,
taramasalata, marinated olives,
avocado, sun-blushed tomatoes,
and crusty bread
27

Meat GF*
selection of cured meats, chicken
liver pâté, marinated olives, feta,
sun-blushed tomatoes, hummus,
and crusty bread
27

DESSERTS

**Peach & Elderflower
Eton Mess GF**
9.5

'Rhubarb Tarte Tatin
served with ginger anglaise
(for two persons)
19

Passion Fruit Crème Brûlée GF*
orange shortbread
9.5

Chocolate Brownie VG* GF*
served with vanilla ice cream
9.5

Ice Creams & Sorbets VG* GF
please ask your server for
today's flavours
9

Sussex Cheeseboard GF*
selection of Sussex cheeses,
crackers, homemade chutney
13.5



All our food is prepared fresh to order; this may result in a short wait during busy periods. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire hotel team.

Wine list overleaf

**Camembert | Short-Rib or Snapper
Rhubarb Tarte Tatin**
85

SHARING & PAIRING
(for two persons)

125ml Sauvignon Blanc | 125ml Malbec
or Picpoul | 50ml Tokaji
18 per person

MAINS

BURGERS

19.75 each

8oz Beef Burger GF*
brioche bun, black truffle and mustard
mayo, smoked pancetta, caramelised
onion, skin-on fries and slaw

Chicken Burger GF*
brioche bun, black truffle and mustard
mayo, smoked pancetta, caramelised
onion, skin-on fries and slaw

Fish Finger Sandwich GF*
toasted ciabatta, gem lettuce, skin-on
fries, remoulade sauce and slaw

Braised Beef Short-Rib GF
truffle jus, sautéed potatoes and
honey-roasted chantenay carrots
(for two persons)
60

Rosemary Rump of Lamb GF
truffle pomme purée & port jus
29

**Pan Roasted Corn-fed
Chicken Suprême GF**
smoked sweetcorn purée,
dauphinoise potato
24

12oz Pork Tomahawk GF
sautéed potatoes, braised leek,
miso & cider jus
27

VEGETARIAN & VEGAN

**Spring Greens & Wild Mushroom
Fricassée V VG GF**
tarragon, shallots, white wine
19

Roasted Hispi Cabbage V VG GF
white bean purée, charred cabbage wedges,
crisp walnut crumbs
20

Mediterranean Tagliatelle V
courgettes, mixed peppers, olives
and sun-blushed tomatoes
22

Beyond Burger V VG GF*
black truffle and mustard mayo,
brioche bun, caramelised onion,
seasonal salad, skin-on fries and slaw
19.75

SIDES

6 each

Truffled Mac'n'Cheese | Grilled Asparagus Parmesan & Balsamic
Spring Greens | Honey-roasted Chantaney Carrots
Skin-on Fries | Onion Rings

SALADS

Greek Salad V VG* GF
feta, olives, sun-blushed tomato,
cucumber, peppers and red onion
18.5

Caesar Salad V GF*
little gem, herby croûtons,
red onion and parmesan
14

add grilled halloumi, chicken or smoked salmon +5

V Suitable for vegetarians. VG Suitable for vegans. VG Vegan option available. GF Gluten free. GF* Gluten free on request.*

WHITE

Vino Blanco, Maximo Spain crisp, citrus, refreshing 175ml 6.80 250ml 9.50 bottle 27.00
Pinot Grigio, Vento Amori Italy light, pear, crisp 175ml 7.10 250ml 9.90 bottle 28.00
Sauvignon Blanc, Ladera Verde Chile zesty, grassy, tropical 175ml 7.50 250ml 10.50 bottle 30.00
Picpoul de Pinet, Baron de Badassière France crisp, zesty, mineral 175ml 8.50 250ml 11.90 bottle 34.00
Muscadet de Sévres-et-Maine sur lie, Domaine des Amoureux France sea spray, bright apple, dry 175ml 9.20 250ml 12.90 bottle 37.00
Sauvignon Blanc, Henners England herbaceous, lively, bright bottle 39.00
Sauvignon Blanc, Trinity Hill, Hawke's Bay New Zealand vibrant, citrus, fresh bottle 42.00
Bodegas Gallegas, "Sentidiño" Rías Baixas Albariño Spain elegant, clean, vibrant bottle 42.00
Riesling, Dopff & Irion, Alsace France mineral, bright, elegant bottle 47.00
Chardonnay, Cycles Gladiator USA round, tropical, smooth bottle 55.00
Pouilly-Fuissé Vieilles Vignes, Domaine Gonon France fresh, mineral, refined bottle 65.00

RED

Vino Tinto, Maximo Spain plum, cherry, mellow 175ml 6.80 250ml 9.50 bottle 27.00
Merlot/Corvina, Ponte Pietra, Veneto Italy ripe, round, elegant 175ml 7.10 250ml 9.90 bottle 28.00
Cabernet Sauvignon, Ladera Verde Chile full-bodied, elegant, dense 175ml 8.50 250ml 10.50 bottle 30.00
Pinot Noir, Cramele Recaş Romania red, silky, elegant 175ml 8.50 250ml 11.90 bottle 34.00
Malbec, Calchaquí Valley Argentina velvety, fruity, warm 175ml 9.20 250ml 12.90 bottle 37.00
Montepulciano d'Abruzzo, Conte de Castelveccchio Italy ripe, smooth, bold bottle 38.00
Rioja, Viña Berceo Spain cherry, spicy, smooth bottle 45.00
Zinfandel, Cycles Gladiator USA plum, smooth, full-bodied bottle 55.00
Lychgate Red, Bolney Estate England fruity, soft, smooth bottle 56.00
Château Cissac, Cru Bourgeois, Haut-Médoc France full-bodied, complex, smooth bottle 70.00
Châteauneuf-du-Pape, Château Beauchêne France dark, complex, smooth bottle 70.00
Château Musar, Bekaa Valley Lebanon velvety, dark, elegant bottle 90.00

ROSÉ

Pato Torrente Rosé Chile crisp, juicy, light 175ml 6.80 250ml 9.50 bottle 27.00
White Zinfandel, Showdown USA strawberry, crisp, refreshing 175ml 6.80 250ml 9.50 bottle 27.00
Monastrell Rosado, Molinico Loco Spain crisp, elegant with berry notes bottle 30.00
Soleil des Alpes Rosé, Alpes-de-Haute-Provence France light, elegant, refreshing bottle 37.00

DESSERT WINE

Tokaji Aszú 5 Puttonyos Hungary sweet, rich, elegant 50ml 9.00 bottle 85.00
Black Muscat, Elysium USA dark, juicy, smooth 50ml 7.00 bottle 50.00

SPARKLING

Mionetto Prosecco DOC, Mionetto Italy fresh, lively, crisp 125ml 8.50 bottle 34.00
Henners Brut NV England apple, citrus, clean bottle 55.00
Joseph Perrier Cuvée Royale Brut NV France fresh, vibrant, delicate 125ml 11.50 bottle 65.00
Nyetimber Cuvée Chérie (Demi-Sec) England soft, aromatic, sparkling 125ml 12.00 bottle 68.00
Nyetimber Classic Cuvée England crisp, elegant, vibrant bottle 73.00
Nyetimber Rosé England berry, soft, refreshing bottle 80.00
So Jennie Paris Blanc 0% Luxury Bubbles, Le Manoir des Sacrés France crisp, fresh, elegant 125ml 7.00 bottle 36.00
So Jennie Paris Rosé 0% Luxury Bubbles, Le Manoir des Sacrés France strawberry, crisp, elegant bottle 36.00

COCKTAILS

Passion Fruit Martini 11 vodka, passoa & passion fruit purée	Amaretto Sour 11 amaretto, lemon, bitters & pineapple
Espresso Martini 11 vodka, coffee & coffee liqueur	French Martini 11 vodka, raspberry & pineapple
Mimosa 8 prosecco, orange juice	Tropica Exotica 11 coconut rum, mango, watermelon, lime, peach, pineapple & lychée
Mojito 11 white rum, lime juice, mint & soda water	Bloody Mary 8.5 vodka, tomato juice & celery

MOCKTAILS

Virgin Tom Collins 7.5 tanqueray 0%, lemon, sugar syrup & soda	Non-Alcoholic Mojito 7.5 0% spirit, sugar syrup, lime juice & mint
Tropica Exotica 7.5 passion fruit, mango, coconut & lime juice	Non-Alcoholic Passion Fruit Martini 7.5 passion fruit, vanilla, orange, & tropical fruit juices

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