

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

Honey & Thyme
Roasted Camembert V GF*
(for two persons),
fresh ciabatta
19

Traditional Prawn Cocktail GF*
baby gem, marie-rose sauce,
brown bread and butter
11

Seared Scallops GF
fennel & orange salad,
lemon foam
13

Mackerel Escabeche GF
marinated mackerel fillets,
pickled peppers
10.5

Orzo Salad VG
Sun-blushed tomato, edamame,
pine nuts with lemon dressing
9.5

Parma Ham GF
Feta, watermelon & balsamic
10.5

Soup of the Day V GF*
Please ask your server for today's flavour.
served with a warm bread roll
9.5

Peach & Burrata Bruschetta
V GF*
Heritage tomato and basil with
a chilli honey dressing
9.5

FISH

Catch of the Day GF
sautéed potatoes, seasonal vegetables
and salsa-verde
*£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.*

22

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

Hake Suprême GF
samphire and new potatoes
23

Pan-Roasted Halibut GF
celeriac & beetroot purée, asparagus,
pickled fennel
26

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

SEAFOOD

Fruits de Mer GF* *(for two persons)*
Lobster tail, dressed crab, oysters, shell on
prawns, smoked salmon, pickled clams,
taramasalata, and crusty bread
80

Seafood Tagliatelle GF*
octopus, mussels and prawns
26.5

Pan-Fried Octopus GF
Chorizo, grilled Mediterranean
vegetables and parmentier potatoes
24.5

Tomato, Ginger &
Spring Onion Mussels GF*
skin-on fries, crusty ciabatta
21

Lobster & Crayfish Risotto GF
28

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

Raspberry &
Chocolate Pavlova V GF
(for two persons)
Mint mascarpone & raspberry sorbet
19

Summer Berry
& Passion Fruit Tart V
Vanilla bean ice-cream
9.5

Passion Fruit Crème Brûlée V GF*
orange shortbread
9.5

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

Ice Creams & Sorbets V VG* GF
please ask your server for
today's flavours
9.5

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 | Châteaubriand or Fruits de Mer
Raspberry & Chocolate Pavlova | Coffee
110

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

Châteaubriand GF

(for two persons)
Sautéed potatoes, honey-roasted
chantenay carrots
plus sauce of your choice
80

Grilled Rump of Lamb GF
Fondant potato, pea & mint purée, grilled
courgette and confit cherry tomato
30

Chicken Roulade GF
Spinach and sun-dried tomato with
roasted red pepper risotto
24

12oz Pork Tomahawk GF
Grilled vegetables, sautéed potatoes
with a maple & horseradish BBQ sauce
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 | Garden Salad
Honey-roasted Chantenay Carrots | Skin-on Fries
Onion Rings | Grilled Mediterranean Vegetables

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

WHITE

Vino Blanco, Maximo *Spain*

crisp, citrus, refreshing

175ml 7.00 250ml 9.75 bottle 27.00

Pinot Grigio, Vento Amori *Italy*

light, pear, crisp

175ml 7.50 250ml 10.20 bottle 29.50

Sauvignon Blanc, Ladera Verde *Chile*

zesty, grassy, tropical

175ml 7.90 250ml 11.00 bottle 31.00

Picpoul de Pinet, Baron de Badassière *France*

crisp, zesty, mineral

175ml 9.00 250ml 12.40 bottle 35.00

Muscadet de Sévre-et-Maine sur lie,

Domaine des Amoureux *France*

sea spray, bright apple, dry

175ml 9.50 250ml 13.25 bottle 38.50

Sauvignon Blanc, Henners *England*

herbaceous, lively, bright

bottle 42.00

Sauvignon Blanc, Trinity Hill,

Hawke's Bay *New Zealand*

vibrant, citrus, fresh

bottle 43.00

Bodegas Gallegas, "Sentidiño"

Rías Baixas Albariño *Spain*

elegant, clean, vibrant

bottle 45.00

Riesling, Dopff & Irion, Alsace *France*

mineral, bright, elegant

bottle 47.00

Chardonnay,

Cycles Gladiator *USA*

round, tropical, smooth

bottle 58.00

Pouilly-Fuissé Vieilles Vignes,

Domaine Gonon *France*

fresh, mineral, refined

bottle 65.00

RED

Vino Tinto, Maximo *Spain*

plum, cherry, mellow

175ml 7.00 250ml 9.75 bottle 27.00

Merlot/Corvina, Ponte Pietra, Veneto *Italy*

ripe, round, elegant

175ml 7.50 250ml 10.20 bottle 29.50

Cabernet Sauvignon, Ladera Verde *Chile*

full-bodied, elegant, dense

175ml 7.90 250ml 11.00 bottle 31.00

Pinot Noir, Cramele Recaş *Romania*

red, silky, elegant

175ml 9.00 250ml 12.40 bottle 35.00

Malbec, Calchaquí Valley *Argentina*

velvety, fruity, warm

175ml 9.50 250ml 13.25 bottle 38.50

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 58.00

Lychgate Red,

Bolney Estate *England*

fruity, soft, smooth

bottle 60.00

Château Cissac, Cru Bourgeois,

Haut-Médoc *France*

full-bodied, complex, smooth

bottle 70.00

Châteauneuf-du-Pape,

Château Beauchêne *France*

dark, complex, smooth

bottle 75.00

Château Musar, Bekaa Valley *Lebanon*

velvety, dark, elegant

bottle 90.00

ROSÉ

Pato Torrente Rosé *Chile*

crisp, juicy, light

175ml 7.00 250ml 9.75 bottle 27.00

White Zinfandel, Showdown *USA*

strawberry, crisp, refreshing

175ml 7.00 250ml 9.75 bottle 27.00

Monastrell Rosado, Molinico Loco *Spain*

crisp, elegant with berry notes

bottle 32.00

Soleil des Alpes Rosé,

Alpes-de-Haute-Provence *France*

light, elegant, refreshing

bottle 38.00

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 60.00

Joseph Perrier Cuvée

Royale Brut NV *France*

fresh, vibrant, delicate

125ml 12.00 bottle 70.00

Nyetimber Cuvée Chérie (Demi-Sec) *England*

soft, aromatic, sparkling

125ml 12.00 bottle 70.00

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

Espresso Martini 11
vodka, coffee & coffee liqueur

Mimosa 8
prosecco, orange juice

Mojito 11
white rum, lime juice, mint & soda water

Amaretto Sour 11
amaretto, lemon, bitters & pineapple

French Martini 11
vodka, raspberry & pineapple

Tropica Exotica 11
coconut rum, mango, watermelon, lime,
peach, pineapple & lychée

Bloody Mary 8.5
vodka, tomato juice & celery

Aperol Spritz 10.5
aperol, prosecco & soda

Pimms & Lemonade jug 26 7
pimms, lemonade & mint

Piña Colada 11
rum, coconut & pineapple

Negroni 11
campari, gin & sweet red vermouth

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

All wine bottles are sold as 750ml unless otherwise stated. Wines by the glass also available in 125ml, please speak with your server for details. All our drinks are prepared fresh to order; this may result in a short wait during busy periods. 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.

Est. 1912
Seafood & Steak