

BISTRO MENU

Available 7.6.2022 – 2.7.2022 Tue – Sat 17.30 – 22.00

2 courses £32, 3 courses £40

Complimentary

Homemade Bread, Flavoured Butter

and

Marinated Sicilian Nocellara Olives

Starters

Summer Vegetable Tempura, Whipped Feta

Citrus Cured Sea Trout, Crab Salad

Squid, Chorizo, Tomato, Pepper and Caper Salsa

Onglet Steak, Green Salad, Chimichurri

Mains

Mushroom and Cheddar Potato Cakes, Roasted Broccoli, Almond Pesto

Pan Fried Brill, Pea Raviolo, Herb Stock

Lemon Sole, Braised Fennel, Tomatoes, Confit Potatoes

Lamb Rump, Courgette Purée, Parmesan Potato, Tapenade

Sides

Triple Cooked Hand Cut Chips, Aioli £4

Roasted Hispi Cabbage, Onion Purée £4

Desserts

Roasted Peach, Set Custard, Almond Sponge

Dark Chocolate Delice, Pistachio Ice Cream

Baked Vanilla Cheesecake, Poached Strawberries, Sorbet

Sussex Cheeseboard, Chutney and Crackers (£3 supp)

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

10% service charge will be added to the bill; all tips go to the staff.