

NEGRONI	11
VESPER	11
BLOODY MARY	10
PICKLE BACK	4
PALOMA (NON-ALCOHOLIC)	8



NEWCASTLE BROWN SODA BREAD, MARMITE BUTTER	5
JERK SPICED COD SKEWERS, HOT SAUCE, SPRING ONION	10
AGED BEEF TARTARE, EGGY BREAD, SHALLOTS, CURED EGG YOLK	15
NOSE TO TAIL CAULIFLOWER	9
DEVILLED MACKEREL, NUTBOURNE TOMATOES, HORSERADISH	12
GOAT & PORK TERRINE, CURRIED BUTTER, CUCUMBER PICKLE, SOURDOUGH	11
SARDINE BOLOGNAISE ON TOAST	14
RICOTTA DUMPLINGS, ASPARAGUS, OYSTER MUSHROOM, NEW SEASON PEAS	21
WILD GARLIC HOLLANDAISE, ST HELENS ROAD PESTO	
LAMB BELLY PORCHETTA, PEARL BARLEY, WILD GARLIC, GOATS CURD	25
BONE MARROW SAUCE	
ROAST HAKE, AJOBLANCO, SMOKED ALMONDS, CONFIT LEEKS, PICKLED MUSSELS, GRAPES	24
JERSEY ROYAL POTATOES, TARAMASALATA	9
BRAISED SPRING GREENS, CAFÉ DE PARIS BUTTER	6
GRAPEFRUIT MERINGUE PIE, BROWN BREAD ICE CREAM	10
CINNAMON & BROWN SUGAR BRIOCHE, APPLE, BLUE CHEESE ICE CREAM	9
BLOOD ORANGE PUDDING, CEREAL MILK ICE CREAM, WHITE CHOCOLATE	9

GUIDED BY THE SEASONS, OUR MENU CELEBRATES SUSTAINABLY RAISED MEAT, RESPONSIBLY CAUGHT FISH, AND FRESH PRODUCE FROM LOCAL ORGANIC FARMS ACROSS SUSSEX.

PLEASE INFORM US OF ANY ALLERGIES. A DISCRETIONARY CHARGE OF 10% WILL BE ADDED ON ALL TABLES OF 5 OR MORE