

# BRASSERIE

## Nibbles

House-made Bread todays' butter <i>[G,M]</i>	6
The Allotment Pot (ve) summer squash hummus, rye soil, vegetable crudités <i>[G,S]</i>	10
Lobster Toast fermented red pepper <i>[G,Cr,E,S,SD,So]</i>	10
Cauliflower Popcorn (ve) teriyaki, soy, chilli, sesame <i>[So,SD,G,S]</i>	8

## Starters

Today's Soup fresh, seasonal, crafted daily <i>[G,SD]</i>	9
Hand Picked Crab sourdough crumpet, ponzu caviar, pickled kohlrabi, brown crab emulsion <i>[G,Cr,Mo,F,So,E,M,SD]</i>	16
Duck Hash Brown shredded confit leg, treviso, burnt orange, black garlic <i>[SD]</i>	9
Maitake Mushroom Parfait pickled walnut ketchup, soused shallot, char-grilled sourdough <i>[G,N,So,C,M,SD]</i>	9
Cured Chalk Stream Trout fennel jam, cucumber, yoghurt <i>[F,SD,M]</i>	9

## Starter/Main

Bouillabaisse of South Coast Seafood saffron & confit garlic aioli, bar-marked house focaccia <i>[Cr,Mo,F,P,E,C,Mu,SD,G]</i>	16/35
Carpaccio of Short Horn Beef smoked aubergine, beer pickled shimeji, English wasabi, bone marrow brioche <i>[G,E,M,S,SD]</i>	14/24

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts,  
S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard,  
L-Lupin, SD-Sulphur Dioxide

## Mains

Pevensey Marsh Lamb pressed terrine, broccoli & pecorino puree, buttermilk, baby gem <i>[M,SD]</i>	24	Long Man Battered Cod Cheeks thrice cooked chips, pea puree, tartare hollandaise <i>[F,E,M,SD]</i>	22
Chicken Milanese lemon dressed rocket, marinated tomatoes & parmesan <i>[G,E,M,SD]</i>	24	Beetroot Fritters Secrett's farm beetroot choucroute, pickled carrot & shaved fennel salad, salted lemon chickpea houmous <i>[P,N,S,SD,C]</i>	19
Sussex Charmer & Spinach Agnolotti English peas, broad beans, asparagus <i>[G,E,M]</i>	18		

## Grill

Lemon Sole samphire, brown shrimp butter, asparagus <i>[Cr,F,M]</i>	40	Trenchmore Wagyu Rib-Eye Steak stuffed roscoff, cherry vine tomatoes, rocket <i>[G,E,M,SD]</i>	38
Trenchmore Wagyu Beef Burger honey mustard mayo, smoked applewood cheddar, crisp baby gem, brioche bun, skinny fries <i>[G,E,M,Mu,SD]</i>	20	Half Native Lobster burnt lemon, green salad & house dressing <i>[Cr,E,M,SD]</i>	60

## Sauces

Peppercorn Sauce 3 <i>[SD,G,F,Mu]</i>	Aioli 3 <i>[SD, E]</i>	Béarnaise 3 <i>[M,SD,E]</i>	Red Wine Jus 3 <i>[SD,G,F,Mu,M]</i>
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## To Share

(2-3 people)

Hookline Sussex Bass baked whole with fennel & oregano, grilled asparagus & jersey royals <i>[F,M]</i>	60
550g Shorthorn Chateaubriand stuffed roscoff, cherry vine tomatoes, rocket <i>[G,E,M,SD]</i>	95

## Sides

Buttered Cavolo Nero, Confit Garlic, Chilli <i>[G,M]</i>	5
BBQ Hispi Cabbage, Miso Emulsion <i>[G,So,M,S]</i>	6
Malt Glazed Heritage Carrots <i>[G,M,SD]</i>	6
Steamed Jersey Royals, Seaweed Butter <i>[M]</i>	6
Green Salad & House Dressing <i>[SD]</i>	5
Salted Fries (ve) <i>[G]</i>	5

## Poke Bowls

### Healthy Lunchtime? Mon - Sat

Red & White Quinoa, Toasted Seeds, Shaved  
Carrot, Edamame Beans, Red Cabbage,  
Broccoli & Squash Hummus

With a choice of;

Za'atar Spiced Grilled Chicken 20  
*[So,S,SD]*

Teriyaki-Glazed Salmon 20  
*[G,So,S,SD,F]*

Roasted Summer Squash (ve) 18  
*[So,S, SD]*

All prices include VAT. A discretionary 12.5% service charge will be added  
to your bill. Some dishes may contain nuts. Please let us know if you have  
any allergies or intolerances. We are happy to provide you with any allergen  
information you need. (ve) Vegan.