

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
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
Duck Hash Brown shredded confit leg, treviso, burnt orange, black garlic <i>[SD,E]</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



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.

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

Lemon Sole samphire, brown shrimp butter, asparagus <i>[M,SD]</i>	40	Long Man Battered Cod Cheeks thrice cooked chips, pea puree, tartare hollandaise <i>[F,E,M,SD,G]</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>[N,S,SD,C]</i>	19
Sussex Charmer & Spinach Agnolotti English peas, broad beans, asparagus <i>[G,E,M]</i>	18		

Roasts

Sussex White Pork Belly crackling skin & apple sauce <i>[G,E,M,Mu,SD]</i>	25	Grassfed Beef Striploin served rare <i>[G,E,M,Mu,SD]</i>	27
Pevensey Marsh Rolled Lamb Shoulder garlic & rosemary <i>[G,E,M,Mu,SD]</i>	28	Chestnut Mushroom and Roasted Nut Pithivier vegetable gravy <i>[P,N,C,SD]</i>	22
Served with Yorkshire pudding, thyme & garlic roasties, root veg, red cabbage & proper gravy			

To Share

(2-3 people)

Hookline Sussex Bass baked whole with fennel & oregano, grilled asparagus & jersey royals <i>[F,M]</i>	60
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Sides

Buttered Cavolo Nero, Confit Garlic, Chilli <i>[M]</i>	5
BBQ Hispi Cabbage, Miso Emulsion <i>[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, Mu]</i>	5
Salted Fries (ve) <i>[G]</i>	5



MONDAY & TUESDAY Tea for 2 Unwind with our Afternoon Tea for two. A curated selection of our Afternoon Tea's greatest hits £40 for 2 or £50 with a glass of bubbles.	WEDNESDAY Steak Me Out Tonight A true midweek indulgence for the meat lover. Simply pick your favourite cut, side & sauce for an irresistible price.
THURSDAY Thirsty Thursday Raise a glass with our 2-for-1 offer on all listed cocktails it's the perfect way to toast to the weekend ahead. Available 5-7pm,	FRIDAY FISH & FIZZ With our Friday Fish Special, crafted fresh each week and perfectly paired with a sparkling glass of Crémant.
Introducing our culinary calendar series, a delicious reason to dine out no matter what day of the week it is!	