



Outside dining only until Monday 17th May

On Arrival

Pot of Cockles	2.50
Bowl of Whelks	3.95
Three Oysters and Rose Prosecco	10.00
Selection of Home Baked Bread	0.75
Cod Brandade with Tapenade and Bread	4.50
Squid Fritters with Chilli Jam	4.50
Sprats with Tatar Sauce	4.50

Shellfish

Three Oysters	6.00
Six Oysters	11.00
Twelve Oysters	21.00
Shellfish Platter for one	15.50
Shellfish Platter for two	28.00
Including, Maldon Oysters, Winkles, Whelks, Prawns, Crab	

Starter

Smoked Haddock, Potato and Wild Garlic Chowder	6.50
Tiger Prawn, Aubergine and Courgette Tempura with Thai Cucumber and Chilli Dip	9.50
Asparagus, Pickled Mushroom with Crisp Hens Egg Salad, Wild Garlic Mayonnaise	6.50
Pressed Ham Hock and Pork Terrine with Piccalilli and Toast	6.95
Mussels Cooked in white wine, Shallots and Parsley	7.50
Ceviche of Bream with Sweet Potato, Orange Avocado and Chilli	8.00
Fried Sardines with Herb Bread-Crumbs, Kimchi and Wasabi Mayonnaise	6.50
Seafood Board, Squid Fritters, Sprats, Crevettes, Mackerel Pate, Bream Ceviche, Chilli Jam	9.00

Main Course

**Beer Battered Cod and Hand Cut Chips with Tartare Sauce & Mushy Peas
13.50**

**Roast Fillet of Hake with Chorizo Potatoes, Tomato Thyme Sauce
16.00**

**Monkfish and Shrimp Burger with Cajun Fries, Tomato Salsa and Apple Coleslaw
13.50**

**Grilled Sirloin Steak with Green Peppercorn Sauce and Field Mushrooms
18.00**

**Pan Fried Rye Bay Scallops with Creamed Potato. Chive Vermouth Sauce, Crisp Pancetta
17.50**

**Tiger Prawn, Salmon Squid and Mussel Linguini with Garlic and Chilli and Parmesan
15.00**

**Tricolour Beetroot Risotto with Roquette and Soft Goats Cheese
12.00**

**Slow Cooked Ox Cheek with Caramelised Onion, Claret Sauce, Lardons and Mash
15.00**

**Grilled Hastings Dover Sole with Brown Shrimp and Chive Butter Sauce
18.00**

Side Orders

3.00 Each

**Roquette and Parmesan Salad
Beer Battered Courgettes
Hand Cut Chips
Creamy Mash Potato // Cajun Fries
Side Salad // Green Beans**

Dessert

Raspberry Crème Brûlée
with Drambuie Ice Cream
6.50

Trio of Ice creams, Vanilla, Coffee and Chocolate
with Almond & Orange Tuile
6.00

Apple and Blackberry Crumble with Vanilla Ice cream, Custard
6.50

British Cheese with Eccles Cake, Apple, Raisin Chutney
7.50

White Chocolate and Lime Cheesecake with Raspberry Coulis and Tropical Fruit
6.50

Dark Chocolate Tart with Orange Compote and Vanilla Cream
6.50

Hot Drinks

Cappuccino
3.00

Latte
3.00

Single Espresso
2.75

Double Espresso
3.00

Decaffeinated Americano
2.75

Hot Chocolate
3.00

Liqueur Coffee
5.95

Breakfast Tea, Earl Grey, Darjeeling,
Mint Camomile, Summer Berry,
Green Tea, Fresh Mint
2.75

During busy periods we reserve the right to impose a minimum £10.00 per person spend.
Allergen Advice If you have any concerns about the presence of allergens, please ask a member of staff.



Click and Collect Menu

Starters and Tasters

Smoked Haddock, Wild Garlic and Potato Chowder 4.00 (GF)

Asparagus, Pickled Mushroom and Poached Hens Egg Salad 5.50 (V GF)

Mussels Cooked in White wine with Parsley, Shallot and Garlic 6.00 (GF)

Tiger Prawn, Aubergine and Courgette Tempura with
Chilli and Cucumber Dip 7.50

Aubergine, Courgette and Spring Onion Tempura with
Chilli and Cucumber Dip 5.50 (V)

Sprats with Tartar sauce 4.00

Sardines with Herb Breadcrumbs, Kimchi and Wasabi Mayonnaise 5.00

Squid Fritters with Chilli Jam 5.00

Ham Hock and Pork Terrine with Piccalilli and Toast 5.00 (GF IF NO TOAST))

Sides

French Fries 2.50 // Hand Cut Chips 2.50

Apple Coleslaw 2.50 // Courgette Fritters 2.50

Roquette and Parmesan Salad 2.50 // Mixed Salad 2.50

Mains

**Monkfish and Shrimp Burger with Brioche Bap,
Cajon Fries and Tomato Salsa, Apple Coleslaw 12.00**

**Cod in Beer Batter with Hand cut Chips,
Mushy Peas and Tartar Sauce 9.50**

Shellfish and Seafood Linguini with Chilli, Garlic and Parmesan 12.00

Tricolour beetroot Roquette Risotto with Soft Goats Cheese 8.00 (V GF)

Slow Cooked Ox Cheek in Claret Sauce with Caramelised Onion and Mash 13.00 (GF)

**Fish Platter, Sprats, Squid Fritters, Smoked Mackerel Pate, Bream Ceviche, Crevettes,
11.00**

Desserts

Dark Chocolate Tart with Vanilla Cream and Orange Compote 5.00

Lime and White Chocolate Cheesecake with Raspberry Coulis and Tropical Fruit 5.00

Olde Sussex Cheddar with Eccles cake, Apple and Raisin Chutney 5.00

Children's Menu

Battered Cod Fingers and Hand Cut Chips 5.00

Macaroni Cheese (Ham optional) 4.00

Beef Skewers with French Fries and Salad 5.00

Codes

GF = Gluten free,

VE = Vegan

V = Vegetarian