

Webb's in Rye

On Arrival

Selection of Home Baked Bread and Kent
Rapeseed Oil *per person* £0.75
Taramasalata, Olives and Bread Sticks £4.50
Salt Cod Brandade, Home Baked Bread £4.25
Sicilian Green Olives £4.00
Tumbler of Prawns, Mayonnaise £4.50
Bowl of Whelks £3.00
Pot of Cockles £3.00
Cayenne Sprats and Tartar Sauce £4.50

Maldon Rock Oysters

Glass Revilo Prosecco, and 3 Maldon Rock
Oysters £11.00

Served on Crushed Ice with Shallot Sherry
Vinegar and Lemon

Three £6.50
Six £12.50
Twelve £22.00

To Start

Panko Crumb Butterflied Sardines, Romesco Sauce, Lime Dressing £7.50

Harrisa Mackerel Fillet, Aubergene, Preserved Lemon, Pomegranate, Corriander Oil £8.00

Cornish Mussels, White Wine, Shallot, Parsley and Garlic £8.50

Goats Cheese Panacotta, Pickled Red Onions, Onion Seed Filo Wafer £7.50

Hastings CuttleFish Salad, Fennel and Orange Salad £7.75

Fish Board: Pickled Herring, Crab, Prawns and Smoked Mackerel Pate, Squid Fritter
For 1 £9.50 - For 2 £18.00

Pressed Chicken and Pistachio Terrine, Apricot Chutney, Candied Walnuts £7.50

Sussex by the season

Allergy Information If you have a food allergy, intolerance or sensitivity, please inform us when you sit down and we will be able to suggest the best dishes for you.

Main Course

Grilled Fillet of Wild Seabass, Summer Vegetables, New Potatoes, Lemon Sauce £19.00

Steamed Rye Bay Plaice Fillets, Crushed Garden Peas, Pancetta and Cockle Sauce £16.00

Rye Bay Fish Stew with Saffron Potatoes, Rouille, Croutons and Parmesan £16.00

Steamed Panache of Fish, Turned Vegetables and Saffron Sauce £16.50
(Plaice, Salmon, Prawn, Mussels, Cod, Gurnard, Grey Mullet and Huss)

Grilled Whole Lemon Sole, Mussels and Brown Shrimp Buerre Blanc £18.50
(Raw whole Weight 280/350g)

Herb Gnocchi, Wild Mushroom, Sage Butter Sauce, Brighton Blue Cheese £15.00

Deep Fried Cod in Beer Batter, Hand Cut Chips and Tartar Sauce £14.50

Grilled Sirloin of Beef with Spinach, Green Peppercorn Sauce £19.00

Surf and Turf

Char Grilled Sirloin of Beef, 4 Tiger Prawns, Hand Cut Chips, Roquette Salad, Mayonnaise, Green Peppercorn Sauce £30.00

Side Orders

£3.00 each

Mashed Potato
Hand Cut Chips
Green Beans
Courgettes Fritters

Tender Stem Broccoli
Boiled New Potatoes,
Wild Roquette and Parmesan Salad
Plum Tomato Salad

Little Peoples Menu

Two courses including a drink £8.50

Available for lunch and between 6pm-7pm, From 7pm, certain dishes may be served as
Half portions

Our Homemade Bread is available to buy from frozen to enjoy at home at £2.00 a loaf.
White, Granary, Onion and sundried tomato

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Desserts

£7.00 Each Or with a glass of dessert wine for £14.00

Iced Matcha Green Tea Parfait

Strawberries, Matcha Wafer, Strawberry Sorbet

Yogurt Bavarois

Poached Apples, Blackberry Compote, Pistachio Granola

Tonka Bean Crème Brulee

Poached Peach and Sorbet, Hazelnut Tuille

Dark Chocolate Marquise Mousse

Raspberry Jelly, Chocolate Caramel Wafer

Trio of Homemade Ice Creams, Almond Tullie

(Dark Chocolate, Honeycomb, Vanilla)

Tropical Fruit Sorbets in a Brandy Snap Basket

Sussex Cheese Plate £8.75

or with a glass of Cockburn's Fine Ruby Port for £12.25

Brighton Blue, Sussex Crumble, Olde Sussex Cheddar, Sussex Camembert, Goldencross Goats Cheese, Served with Apple Chutney

Hot Drinks

Americano £3.00

Espresso £2.70

Double Espresso £3.00

Cappuccino £3.00

Latte £3.00

Hot Chocolate £3.00

Teas/Infusions £3.00

All Served with Homemade Fruit and Nut Biscotti

Soya Milk is Available, upon request

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Dessert Wines

Muscat Reserve, La Forge, France
£7.50 100ml glass, £23.50 ½ bottle
Muscat petits grains

Elysium Black Muscat, California
£8.50 100ml glass, £25.00 ½ bottle

After Dinner Cocktail

Espresso Martini

Vodka, Coffee liqueur, Sugar syrup and a Double Espresso.

£9.50

Chocolate Orange Martini

Vodka, Baileys, Chocolate Liqueur, Orange syrup

£9.50

Ports

Cockburn's Fine Ruby £4.50
Taylors 20 Years old Tawny £6.00

Digestive

Remy Martin V.S.O.P £5.00
Calvados Boulard £5.50
Janneau Armagnac £5.00
Delamain Grand Champagne Cognac £12.00
Kummel £5.00

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