



## To Nibble

SELECTION OF ARTISAN BREADS served with butter (V)	3.50	
GREEN OLIVE CIABATTA olive oil & aged balsamic (V)	3.50	
STARTERS		
CARROT & GINGER SOUP (V)	4.95	
Baguettini		
CRAB TIAN	10.50	
Devonshire crab, chilled avocado soup, caviar, beetroot crisps		
LANCASTER LONDON SMOKED SALMON	7.50	13.75
Chargrilled sourdough, dill, shallots, baby capers, horseradish cream		
SEARED TUNA SALAD*	8.50	14.75
Roasted cherry tomatoes, pickled onion rings & ginger, avocado, citrus dressing & coriander cress		
PRAWN CAESAR SALAD	7.50	12.95
Tiger prawns, baby gem leaves, croutons, anchovies, Caesar dressing		
PAN-FRIED SCALLOPS	9.95	15.50
Curried carrot purée, courgettes, carrot crisp, pickled radish & parsley oil		
CRISPY GRESSINGHAM DUCK SALAD	8.50	14.50
Pak choi, orange, toasted cashews, Asian dressing		
ISLAND SALAD (V)	5.95	11.25
Purple sprouting broccoli, cauliflower, roasted red onions, bulgur wheat, peppers, courgettes, parsley, poppy seed dressing		
CALAMARI	7.95	13.95
Mango & pomegranate salad, rouille, coriander cress		
LEEK, PEA & BROAD BEAN RISOTTO (V)	6.50	12.50
Cheese crisps, baby spinach, confit lemon		
TORTELLINI (V)	7.50	13.50
Home-made, sun-dried tomato & Golden Cross goat's cheese, tomato sauce & rocket		
MAINS		
SEAFOOD LINGUINE	15.50	
Tiger prawns, clams, mussels & braised squid, rich tomato sauce		
ISLAND BURGER	14.95	
Cheese, bacon, tomato & gherkin, red onion, chips or side salad		
<i>Cooked from medium well to well done</i>		
PORK BELLY	16.50	
Slow-cooked pork belly, celeriac & apple mash, chantenay carrots, red wine jus		
SEA BREAM	15.50	
Pan-fried fillet of sea bream, sautéed Jersey royals, Jerusalem artichoke purée, spring greens, beurre blanc		
GRESSINGHAM DUCK	16.50	
Roast breast of duck from Suffolk, Red russian kale, salsify purée, carrots, baby courgettes, blackberry jus		
SEA TROUT	14.50	
Pan-fried sea trout, home-made gnocchi, pea purée, clams, pickled girolles		
ROAST SUFFOLK CHICKEN	14.50	
Roast breast & leg, borlotti bean cassoulet, wilted spinach, rich chicken jus		
FISH & CHIPS	15.50	
Beer battered fillet of Kent coast plaice, chips, mushy peas & tartar sauce		

## FROM THE GRILL

Served with your choice of a side order & sauce

8OZ FILLET OF BEEF	29.50
<i>The most tender steak - melts in the mouth</i>	
10OZ SIRLOIN	23.50
<i>Full of flavor, tender &amp; succulent</i>	
10OZ RIB-EYE	23.50
<i>The richest, beefiest cut with a smooth texture</i>	
All our steaks are 21 days-dry aged British beef	
LAMB CUTLETS	26.00
<i>Grilled English lamb cutlets, best served pink!</i>	
PORK CUTLET	14.50
<i>Free-range pork from Blythburgh, Suffolk</i>	
WHOLE BABY CHICKEN	14.50
<i>Served with crispy skin!</i>	
TUNA STEAK*	16.50
<i>Best served pink</i>	
TODAY'S CATCH	14.95
<i>Sustainable &amp; caught on the Kent &amp; Sussex coast by day boat fisherman</i>	

\* Our tuna is sustainably sourced and line-caught

## SAUCES (EACH 1.95)

Béarnaise	Wild mushroom jus
Green peppercorn	Salsa Verde
Café de Paris butter	Tartar

## SIDES (EACH 3.50)

Chips	Mash with garlic, grain mustard or pesto
Green salad	Roast chantenay carrots
Rocket & West Sussex cheese salad	Buttered greens

JOIN US FOR **BREAKFAST** FROM 8AM – 11AM

**LUNCH & DINNER** FROM 12NOON - 10.30PM

### HIGHLIGHT OF THE MONTH

Glass of house wine on us

when you order 3 courses from our Á la Carte menu

Monday to Sunday 12pm – 6pm

### HAPPY HOURS

Buy one of our summer time cocktails & get one free

Monday to Friday 4pm – 6:30pm

Terms and conditions apply.

*Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible.*

*Allergens: Please ask a team member for information on allergens*

*Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.*