

# Menu

## Nibbles

<b>Rice Milk Bread</b> Miso Butter	5
<b>Marinated Olives</b> (v)	3.5
<b>Mushroom &amp; Kimchi Tart</b> (v)	4
<b>Katsu Prawn Taco</b> , Puffed rice & yoghurt, crispy seaweed	4.5
<b>Bone Marrow</b> , brick pastry, steak tartare & lobster	6

## Small Plates

<b>Scallops with mushroom &amp; kimchi</b> , white peppercorn foam	12
<b>Cajun Monkfish</b> Hummus, Crispy Chickpeas, Mango & Habanero Sorbet	12
<b>Corn fed Chicken &amp; Partridge ballotine</b> , black rice, Hispi cabbage & bbq mooli puree	13
<b>Smoked Squid</b> , noodles, chicken broth, lotus root, Soy & toasted Cashews	9.5
<b>Lobster Roll on Rice Bread</b> , Ras El Hanout Yoghurt, pickled chilli & spring onions	13
<b>Prawn Wontons</b> , Lobster Bisque	12
<b>Moules</b> , Japanese curry style sauce	10
<b>Celeriac Fondant</b> , Mushroom, Dashi, asian cucumber & sea fennel salad	8
<b>Venison &amp; Smoked Oyster Sausage</b> , Oyster mayo, red cabbage puree & crispy kale	12

## Oysters

<b>Natural</b> Mignonette, Lemon & Lime Wedges	3.5
<b>Kilpatrick</b> Bacon, Parmesan, Worcestershire Sauce	4.5
<b>Rockefeller</b> Spinach, Pernod, Cream, Croutons	4.5
<b>Miso</b> , Crispy seaweed	4.5
<b>Tempura</b> Kimchi, Oyster mayo & crispy kale	4.5

## From The Land

With White peppercorn foam, bone marrow

<b>Fillet Steak</b>	35
<b>Ribeye Steak</b>	32

## From The Sea

<b>Native Lobster</b> Tequila Pickled Courgette Salad, Lemon Dressing	Half 35 Whole 70
<b>Lobster Thermidor</b> Tequila Pickled Courgette Salad, Lemon Dressing	Half 40 Whole 70
<b>Moules Mariniere</b> White Wine, Cream, Leek, Rosemary	20
<b>Catch of the Day</b> New Potatoes, Tequila Pickled Courgette	Please Ask Your Server for Details

## Platters

<b>Shellfish Platter For 1</b> ¼ Lobster, Natural Oysters, Tiger Prawns, Squid Pickled Mussels & Clams	35
<b>Surf 'n' Turf Platter for 2</b> ½ Lobster, ½ Sussex Crab, Natural Oysters, Tiger Prawn Pickled Mussels & Clams, 300g Mixed Fillet & Ribeye Steak	125
<b>Shellfish Platter for 2</b> ½ Native Lobster, ½ Sussex Crab, Natural Oysters, Scallops Tiger Prawns, Squid, Pickled Mussels & Clams	125
<b>Shellfish Platter for 2-4</b> Whole Native lobster, Whole Sussex Cock Crab, Natural Oysters, Scallops, Tiger Prawns, Squid, Pickled Mussels & Clams	220
<b>Portuguese Cataplana for 1 or 2</b> Mixed Fish & Shellfish, Tomato & Chorizo Sauce	27.5 50

## Sides

<b>Fries /New potatoes</b>	5.5
<b>Loaded Crab Fries</b> Crab Meat Mayo, Chilli, Spring Onion, Parmesan	11
<b>Tenderstem Broccoli</b> , toasted soy cashews & sesame oil	6.5
<b>Tequila Pickled Courgette Salad</b> Lemon Dressing	6.5
<b>Hispi Cabbage</b> , bbq mooli puree, puffed rice	6.5

## Desserts

<b>Chocolate Fondant</b> , White chocolate & miso ice cream, honeyed caramel sauce	8
<b>Plum &amp; Apple</b> Oat & Almond crumble, apple gel & vanilla ice cream	7
<b>Vanilla Affogato</b> Vanilla Ice Cream, Double Espresso	6.5
<b>Vanilla Affogato Martini</b> Vanilla Ice Cream, Espresso Martini	14
<b>Cheese Fondue Foam</b> , Fruit bread	12.5
<b>Ice Cream or Sorbet</b> , Shortbread	Per Scoop 3.5

## Please Notify the Team of Any Allergies & Intolerances Before Ordering

A Discretionary 12.5% Service Charge Will Be Added to The Bill