



Cocktails	Red Vesper Martini/Dirty Martini	12
	Blue Yuzu Margarita	12
	White Jasmine Negroni	12
	A Humble Glass of Cider	6

Dinner Menu

	Milk Toast and Treacle Butter	6
	Carlingford Oyster with Nahm Jim	5
	Brighton Salami	10
	Sprouting Broccoli, Smoked Eel and Pepper Butter	17
	Fermented Potato Bun, Tuna 'Nduja and Ezme	16
	Clams, Grilled Peppers and Walnuts	17
	Raw Sea Bream Crudo, Tosazu and Wasabi	15
	Ex Dairy Tartare and XO	19
	Brined Tomatoes, Dorest Crab and Wild Garlic	20
	Chicken and Prawn Dumplings, Whey and Sorrel	21
	Tamworth Pork Collar, Smoked Aubergine and Peanuts	35
	Bitter Leaf, Brighton Blue and Shallots	11
	French Fries and Whipped Cod's Roe	8
	Basque Cheesecake and Yorkshire Rhubarb	10

Wine Pairing - 5 glasses 100 ml

Digestifs	Utopia Patience, Ice Cider	10
	Garo'Vin Solera N.V.	10
	Vault x Modal Vermouth	10

Please inform staff of any food allergies  
A discretionary 12.5% service charge will be added to your bill.



Cocktails	Red Vesper Martini/Dirty Martini	12
	Blue Yuzu Margarita	12
	White Jasmine Negroni	12
	A Humble Glass of Cider	6

Dinner Menu

	Milk Toast and Treacle Butter	6
	Carlingford Oyster with Nahm Jim	5
	Brighton Salami	10
	Sprouting Broccoli, Smoked Eel and Pepper Butter	17
	Fermented Potato Bun, Tuna 'Nduja and Ezme	16
	Clams, Grilled Peppers and Walnuts	17
	Raw Sea Bream Crudo, Tosazu and Wasabi	15
	Ex Dairy Tartare and XO	19
	Brined Tomatoes, Dorest Crab and Wild Garlic	20
	Chicken and Prawn Dumplings, Whey and Sorrel	21
	Tamworth Pork Collar, Smoked Aubergine and Peanuts	35
	Bitter Leaf, Brighton Blue and Shallots	11
	French Fries and Whipped Cod's Roe	8
	Basque Cheesecake and Yorkshire Rhubarb	10

Wine Pairing - 5 glasses 100 ml

Digestifs	Utopia Patience, Ice Cider	10
	Garo'Vin Solera N.V.	10
	Vault x Modal Vermouth	10

Please inform staff of any food allergies  
A discretionary 12.5% service charge will be added to your bill.