

W H I L E   Y O U   W A I T

Cocktails

- Aperol spritz 12
- Limoncello spritz 14
- Berry spritz 14
- Lychee spritz 14

Tacos

- Red pepper, goats curd, olive, sweet onion gel 4 (V)
- Salted cod, crab, preserved lemon, nori mayonnaise 5
- Beef fillet, Dijon mustard 6
- Lobster, apple, fennel 5.5
- Dill cured salmon, Dijon dressing 4.5

Nibbles

- Freshly baked bread, salted beef dripping butter 5
- Gordal Reigner olives 6 (NGCI) (PB)

Ice

Oysters

- Whitstable Oysters 5
- Lindisfarne Oysters 5.5
- Jersey Oysters 5
- Merlot vinegar, shallot and lemon
- Cured Loch Duart salmon, dill and mustard dressing, Nordic rye bread 20

Small Plates

The Pearly Cow

- 45-day aged fillet of beef tartare, Exmoor caviar, oyster cream, charred sourdough 20
- Crispy cod head terrine, egg and parsley dressing 17
- Wood fired scallop, cauliflower, brown butter 19
- Chargrilled octopus, romesco sauce 17
- Burrata, peas, local asparagus 17 (V)

Fire

All our meats are cooked over flame on our Mibrasa grill

45 Day salt-aged Steaks

- 8oz Fillet 42 | 12oz Ribeye 40 | 10oz Sirloin 30  
*served with peppercorn, chimichurri or Béarnaise sauce, glazed onion, herb crusted bone marrow (NGCI)*
- Lamb rump, smoked aubergine, pickled grapes, mint, coriander 36
- Charcoal roasted cod loin, savoy cabbage and bacon, chive butter sauce 32
- Half wood fired lobster, parsley, dill butter and fries 36 (NGCI)
- Market fish of the day
- Slow braised short rib of Sussex wagyu, pommes mousseline 32
- Lion’s mane, soy lentils, chilli 32

S I D E S

- Beef fat chips, dijonnaise, chives 9 (NGCI)
- Skin on fries 7 (NGCI) (PB)
- Jersey royals, wild garlic butter 7
- Nutbourne heritage tomato and basil salad 7 (PB)
- Green salad 7

T O   S H A R E

**36oz salt-aged Côte de Boeuf 95**  
served with peppercorn, chimichurri and Béarnaise sauce, glazed onion, *herb crusted bone marrow*

**36oz Porterhouse steak 110**  
served with peppercorn, chimichurri and Béarnaise sauce, glazed onion, *herb crusted bone marrow*

**Surf & Turf 105**  
Whole lobster, 8oz fillet, fries  
green salad, Béarnaise sauce

We’re a cashless restaurant and accept payment by credit or debit card. A discretionary 12.5% service charge will be added to your bill. (NGCI) No Gluten Containing Ingredients (PB) Plant Based (V) Vegetarian.  
Food prepared in our kitchen may contain any of the 14 allergens. If you have a food allergy, please let a member of the team know. Thank you.  
We are proud to be partnering with Wolo Foundation to help support families affected by cancer in Sussex. Please let a member of the team know if you’d like to add a £1 donation to Wolo onto your bill.