

WINE & SPRITZ

SPRITZ | ALL 14

Aperol Spritz - Aperol, Fizz, Soda | Limoncello Spritz - Limoncello, Fizz, Soda
Berry Spritz - Lillet Rose, Cassis, Fizz, Soda | Lychee Spritz - Italicus, Lychee, Fizz Soda

MAGNUM SERVICE1500ML

Whispering Angel, Provence	FRANCE	132
Château Saint Marguerite Symphonie	FRANCE	164
Chapel Down Brut NV	KENT	160
Ridgeview Bloomsbury NV	SUSSEX	150

ROSÉ175ML750ML

Saint-Roch Les Vignes Rosé	FRANCE	12	45
Bolney Estate, English Vines Rosé	SUSSEX	14.5	62
Whispering Angel, Provence	FRANCE	15	66
Château Saint Marguerite Symphonie	FRANCE	17	70

SPARKLING125ML750ML

Prosecco Extra Dry, ‘Serena 1881’	ITALY	9	40
Chapel Down Brut Reserve	KENT	15	77
Everflyht Brut NV	SUSSEX	16	82
Everflyht Rosé de Saignée	SUSSEX	19	110

WHITE175ML750ML

Vinho Verde, Quinta da Lixa	PORTUGAL	8.5	35
Conde Valdemar, Rioja Blanco	SPAIN	9.5	39
Mathilda, Viognier Marsanne Tournon	AUSTRALIA	12.5	46
Babich, Marlborough Sauvignon Blanc	N. ZEALAND	14.5	59

RED175ML750ML

Vistamonte Barbera, Piedmonte	ITALY	8.5	35
Bodega la Flor, Malbec, Pulenta	ARGENTINA	12	51
Corralillo Garnacha, Matetic (on ice)	CHILE	13.5	56
Babich Reserve, Marlborough Pinot Noir	N. ZEALAND	16	64

THE TERRACE
PEARLY COW

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SIPS | Chapel Down Brut **15**
 Everflyht Brut **15**
 Ridgeview Bloomsbury **16**

FRUITS DE MER

King prawns | oysters | clams |
 mussels | crab claws
37.5PP

PEARLS OF THE SEA

$\frac{1}{2}$ Lobster | dressed crab | king prawns |
 oysters | clams | mussels | crab claws
70PP

NIBBLES

Freshly baked bread, beef dripping butter **5** | Gordal Reigner olives **6**
 Chilli + lemon broadbeans **4**

Minimum 2 people. All come w/ fries | rye bread + beef fat butter

TACOS

Red pepper | goats cheese | olive **4 (V)**
 Salted cod | crab | preserved lemon |
 nori mayonnaise **5**
 Beef fillet | Dijon mustard **6**
 Lobster | apple | fennel **5.5**
 Dill cured salmon | dill mustard **4.5**

OYSTERS

Whitstable **5**
 Lindisfarne **5.5**
 Jersey **5**
ALL WITH
 Merlot vinegar & shallot lemon

PIZZETTES

Tomato | mozzarella + basil **8**
 Curing Rebel salami | tomato
 + mozzarella **10**
 Napoli | smoked anchovy + caper (DF) **9**
 Courgette | aubergine + red pepper |
 tomato + mozzarella **8**

BIGGER PLATES

SUSSEX WAGYU BURGER **22**
 pulled short rib | gherkin | gem lettuce | nduja
 mayo | brioche bun | fries
 $\frac{1}{2}$ WOOD-FIRED LOBSTER **35**
 parsley dill butter | fries (GF)
 LOBSTER ROLL | fries **26**

+ hot honey **1**

SLIDERS | Beef burger **5** | Prawn tempura **6** | Goat cheese **5**

SMALL PLATES

BURRATA **17**
 peas | local asparagus (V)
 CRISPY SQUID **15**
 garlic lemon mayonnaise
 CURED LOCH DUART
 SALMON **20**
 dill + mustard dressing |
 Nordic rye bread
 45-DAY AGED FILLET
 OF BEEF TARTARE **18**
 egg yolk, salted crisps

SALADS

CAESAR SALAD **16**
 gem lettuce | Caesar dressing
 sourdough croutons | aged
 parmesan | crispy smoked
 anchovies
 GRILLED BROCCOLI
 + SQUASH SALAD (PB) **16**
 quinoa | smoked tofu, heritage
 tomatoes | miso + ginger dressing
 + Chicken | prawns |
 smoked salmon **5 EACH**

SIDES

Skin on fries **7 (GF) (PB)** | Nutbourne heritage tomato and basil salad **7**
 Green salad **6** | Charcoal roasted broccoli and parmesan **7**

ICED TEA | ALL 8

Rhubarb & Raspberry
 Hibiscus & Vanilla
 Peach Iced Tea

+ Brighton Gin **4**

DRAUGHT SCHOONERS

ALL 6.5

Longmans Helles
 Longmans Pale Ale