



TO NIBBLE

SELECTION OF ARTISAN BREADS served with butter (V)	4.00
GREEN OLIVE CIABATTA olive oil & aged balsamic (V)	4.50

STARTERS

CARAMELISED CAULIFLOWER SOUP (V)	5.95
Stone-baked baguettini	
DEVONSHIRE CRAB CAKE	10.95
Guacamole, tomato & chilli jam	
HAM HOCK, CHICKEN & FOIE GRAS TERRINE	11.50
Sweetcorn purée, soft quails egg, black truffle vinaigrette	
LANCASTER LONDON SMOKED SALMON	9.50 14.50
Chargrilled sourdough, dill, shallots, baby capers, horseradish cream	
SMOKED CHICKEN CAESAR SALAD	9.50 14.50
Smoked chicken, baby gem leaves, croutons, anchovies, Caesar dressing	
PAN-FRIED SCALLOPS	10.50 16.00
Braised puy lentils, pancetta crisp, red wine jus	
CRISPY GRESSINGHAM DUCK SALAD	9.50 14.50
Pak choi, chilli, orange, toasted cashews, sweet & sour dressing	
POACHED PEAR & KENTISH BLUE CHEESE SALAD (V)	7.50 11.95
Watercress, endive, walnuts, sherry vinegar vinaigrette	
SALT & PEPPER CALAMARI	8.50 14.50
Confit garlic aioli, roasted lime, coriander cress	
WILD MUSHROOM & FIG RISOTTO (V)	8.50 14.50
Cheese crisps, baby spinach	
CANNELLONI (V)	8.50 14.50
Golden Cross goat's cheese & ratatouille cannelloni red pepper sauce, frisée salad, aged balsamic	

MAINS

SEAFOOD LINGUINE	16.50
Tiger prawns, clams, mussels, braised squid & tomato sauce	
ISLAND BURGER	15.50
Cheese, bacon, tomato, gherkin & red onion, chips or side salad	
<i>Cooked from medium well to well done</i>	
RUMP OF ENGLISH LAMB	19.50
Dauphinoise potato, curly kale, minted pea purée, prune jus	
SEABREAM	16.50
Pan-fried fillet of sea bream, fennel purée, cherry tomatoes, green beans, Gordal olives	
GRESSINGHAM DUCK	26.00
Roast breast of Suffolk duck, confit duck bon bon, Romanesco cauliflower, spinach, wild mushrooms, red wine jus	
HAKE	17.50
Roast fillet of hake, purple sprouting broccoli, crushed new potatoes, beurre noisette	
ROAST SUFFOLK CHICKEN	16.50
Roast breast & stuffed leg of Suffolk chicken, spring onion mash potato, savoy cabbage, baby carrot, chicken jus	
FISH & CHIPS	16.50
Beer battered Kent coast plaice fillet, chips, mushy peas & tartar	

FROM THE GRILL

Served with your choice of a side order & sauce

All our steaks are 21 days-dry aged British beef

8OZ FILLET OF BEEF 34.00

10OZ SIRLOIN 25.00

10OZ RIB-EYE 25.00

16OZ CHATEAU BRIAND 65.00

To Share

Served with two sauces & two side orders

PORK CUTLET 16.50

Free-range pork, Blythburgh, Suffolk

LAMB CUTLETS 27.00

WHOLE BABY CHICKEN 16.50

TODAY'S CATCH 15.50

Sustainable & caught on the Kent & Sussex coast by day boat fisherman

TUNA STEAK 18.50

Best served pink

Our tuna is sustainably sourced & line-caught

SAUCES

1.95

Béarnaise	Wild mushroom jus
Green peppercorn	Salsa verde
Tartar	Garlic butter

SIDES

3.50

Sea salt chips
Garlic mashed potatoes
Spring slaw, toasted pecans
Creamed spinach, nutmeg, pine nuts
Baby leaf salad or rocket & west Sussex cheese
Sweet potato wedges, smoked paprika mayonnaise
Mixed beetroot salad, crumbled feta
Roast aubergine, tomato, basil, gruyere

SUNDAY ROAST £17.50

12NOON - 4PM

ROAST BRITISH SIRLOIN OF BEEF

OR

ROAST BABY CHICKEN

Duck fat roast potatoes, curly kale,
roast carrots & parsnips,
Yorkshire pudding & gravy

BREAKFAST

FROM 6.30AM - 10.30AM WEEKDAYS

FROM 7.00AM - 11.00AM SATURDAY AND SUNDAY

LUNCH & DINNER

FROM 12NOON - 10.30PM

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.