



SET MENU

STARTERS

3 x raw rock oysters, mignonette, tabasco **OR** ponzu, spring onion, wasabi sriracha **G/F**

Salt & Pepper Calamari, lemon mayonnaise, watercress

Bisque soup, crab & lobster, gruyere toasted brioche, chive

Chestnut churros, honey glazed candy beetroot, ash goat cheese mousse, rosemary **V**

MAINS

Roasted whole Seabass to share, garden peas, steamed new potato, garlic butter **G/F**

Mussels “marinières” **OR** “impepata”, skinny fries **G/F OR** bread roll

Sussex ale battered haddock loin, chunky chips, tartare sauce **G/F**

Egg tagliatelle, roasted cherry tomato sauce, burrata, chilli, purple basil **V**

DESSERTS

Porto wine poached pear, crème fraiche, mint **V G/F**

Cheese of the day, honey, nuts, pane carasau **V**

Affogato, vanilla ice-cream, coffee **V G/F**

2 COURSES £27.00 / 3 COURSES £32.00

AVAILABLE SUNDAY TO FRIDAY

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

There is a cover charge of £2.50 per person, which includes bread, butter & English's fish paté **OR** a selection of olives

A 12.5% discretionary optional service charge will be added to your bill

17 September 2025



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