



The Dining Room

FOR THE TABLE

Marinated olives 4.5 (pb, gif)

Padron peppers 4.5 (pb,gif)

Focaccia, balsamic & oil 4.75 (pb)

STARTERS

**Brighton Gin Cured
Salmon 9.5**

pickled cucumber,
breakfast radish (gif)

Hummus 7.5

harissa, herb oil, crispy chickpeas,
flatbread (pb/gif)

Crispy Braised Beef 8.5

parsnip puree, anchovy emulsion (gif)

Crispy Squid 9.5

gochujang mayonnaise (gif)

Chorizo Scotch egg 7.25

Piccalilli mayonnaise

**Heritage Tomato &
Feta Salda 8.25**

vegan feta, herb oil,
olive crumb (pb, gif)

**Tomato & Red
Pepper Soup 7.5**

green herb salsa, toast (pb/gif)

TO SHARE

House mezze to share 17

hummus, baba ghanoush, roasted peppers, grilled
artichokes, crudites, olives, flatbread (pb)

Charcuterie to share 19

cured meats, coastal cheddar, olives,
chutney, salt & pepper crackers (gif)

MAINS

Grilled Lamb Rump 25

crispy polenta, charred broccoli,
rosemary jus (gif)

Battered Cod Fillet 17.5

minted pea puree, fries, tartar sauce,
charred lemon (gif)

Chicken Caesar Salad 14.5

gem lettuce, croutons, soft boiled egg,
anchovies, grilled chicken

Curried Monkfish 19.5

coconut & cumin seed rice (gif)

Pan Roasted Bream 21.50

seafood chowder, samphire (gf)

House Cheeseburger 15.5

burger mayo, slaw, pickles, fries (gif)

28 Day Aged Steaks

chips, rocket salad, chimichurri or garlic butter (gif)

10oz Sirloin 24 | 10oz Rib Eye 26

Mushroom & Shallot

Bourguignon 14.5

mash, tenderstem broccoli, kale (pb, gif)

Please ask your server for our additional vegan options and pub classics

SIDES

Chips or fries 4 (pg, gif) | **Rocket & Parmesan salad 4** (v, gif)

Seasonal greens, chilli, crispy shallots 4 (pb, gif) | **Tenderstem broccoli, toasted almonds 5** (pb, gif)

DESSERTS

Chocolate Fondant 7.5

raspberry sorbet (v)

Sorbet 6

please ask the team for
today's flavours (pb, gif)

Burnt Orange Posset 7.5

compressed rhubarb, candied orange,
shortbread (pb, gif)

Sticky Toffee Pudding 7

vanilla ice cream (v)

Coastal Cheddar 8

red onion & apple chutney, crackers (v)

Ice Cream 6

please ask the team for
today's flavours (v/gif)

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added.
Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, egg, crustaceans or fish. Please speak to a member of our team.

Vegetarian (v), Plant based (pb), Plant based available (pba) Gluten ingredient free (gif) Gluten ingredient free available (gifa)