



## Nibbles

**Padron peppers 4.5** (pb) | **Marinated olives 4.5** (pb, gif) | **Focaccia, balsamic & oil 4.75** | **Smoked chilli corn ribs 5.25** (pb, gif)

### Small Plates

**Tomato & red pepper soup 7.5**

green herb salsa, toast (pb/gif)

**Brighton Gin Cured Salmon 9.5**

pickled cucumber, breakfast radish (gif)

**Heritage Tomato & Feta Salad 8.25**

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

**Crispy Braised Beef 8.5**

parsnip puree, anchovy emulsion (gif)

**Buffalo chicken wings 9**

blue cheese dip (gif)

**Chorizo Scotch egg 7.50**

Piccalilli mayonnaise

**Crispy squid 9.5**

gochujang mayonnaise (gif)

**Chipotle pork tacos 8**

pickled red onion, jalapenos

**Hummus & Harissa 7.5**

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

**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

### Main Courses

**Pan Roasted Bream 21.5**

seafood chowder, samphire (gf)

**Meatball Linguine 14**

plant based balls, tomato, pepper & lovage ragu (pb)

**Vegan Cheeseburger 15**

burger sauce, gem lettuce, pickles, fries (pb)

**Classic Cheeseburger 15.5**

slaw, burger mayo, pickles and fries (gif)  
add bacon 1.50

**Beer Battered Haddock & Chips 16.5**

peas, tartare sauce, lemon (gif)

**Chicken Caesar Salad 15**

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

**Chicken Burger & Fries 15**

guacamole, burger mayo, crispy shallots (gif)

**28 Day Aged Steaks**

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

**Mushroom Bourguignon 14.5**

mash, tender stem  
broccoli, kale (pb, gif)

**Coq au Vin 16**

chicken thighs, mash, kale (gif)

**10oz Sirloin 24 | 10oz Rib Eye 28**

### Sides:

**Chips or fries 4** (pg, gif) | **Rocket & Parmesan salad 4** (v, gif) | **Beer battered onion rings 4** (pb, gif)

### Desserts

**Chocolate Fondant 7.5**

raspberry sorbet (v)

**Burnt Orange Posset 7.5**

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

**Coastal Cheddar 8**

red onion & apple chutney, crackers (v)

**Sticky Toffee Pudding 7**

vanilla ice cream (v)

**Ice Cream (v, gif) 6 Sorbet (pb, gif) 6**

please ask the team for today's flavours

### Summer Wines

**Edalise Provence Rose**

classic Provencal, delicate & moreish  
175ml 9.65 / 250ml 13.50 / btl 38.50

**Vila Nova Vinho Verde**

ripe melon, sherbert lemon, spritz finish  
175ml 8.50 / 250ml 11.90 / btl 34.00

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)