



Aperitifs

Elderflower & prosecco spritz 8.00
Sussex Royale 11.50

Nibbles

Marinated olives (vg) 3.50
Pot of pickled cockles 3.50
½ pint prawns with Marie Rose dip 7.00
Vegetable hummus & flatbreads (vg) 4.50

Sandwiches – all 8.50

Fish finger sandwich with tartare & pea puree
BBQ pulled pork & Monterey Jack cheese flatbread
Smoked salmon, spinach & lemon mayo bagel
Toasted BLT: Bacon, lettuce & tomato sandwich
Cheese, tomato & basil pesto flatbread (vg)

Lighter lunch & salads

Soup of the day with bread (v) 5.95
Crab bisque with garlic croutons 8.50
Traditional Caesar salad 10.00
 +chicken & bacon 3.50 +prawns 3.50
Tuna steak Niçoise salad with potatoes, egg, olives
& fine beans 16.00
Crab & prawn quiche with seasonal salad 11.50

Starters

Salt & pepper squid with chilli flakes & aioli 7.50
Tempura prawns with chilli jam 7.65
Paprika dusted halloumi chips with mango dip (v) 6.75
Crab & avocado on toast 8.50
Heritage tomato, avocado, red onion & olive salad
with basil (VG) 8.00
Sardines, heritage tomatoes & pesto 8.00/14.50

Mains

Traditional beer battered fish & chips with pea puree & tartare
sauce 12.95
Crayfish, pea & spinach risotto 15.00
EBC beef burger, pulled pork, Monterey jack cheese & chips 16.50
Baked tomato stuffed with Cajun vegetables, spiced rice
& salsa (vg) 14.00
Smoked haddock & horseradish fishcake with creamed leeks 15.00
Crab, bacon & chorizo linguini 15.50
Lemon, parmesan & pepper crumbed pork escalope with honey
new potatoes & buttered green beans 14.50
Thai curry with huss & prawns, rice & flatbread 17.50

Sharing trio: Smoked mackerel, salmon & trout with horseradish
cream & breads 16.00

Sides: Chips 3.50, New potatoes 4.00, Vegetables 4.00, Mixed leaf
salad with vinaigrette 4, Green beans 3.50