

Aperitifs

Glass of Prosecco 125ml 7.80
Elderflower & prosecco Spritz with mint & lime 8
Sussex Blackdown Gin & tonic with cucumber 7
Fresh Raspberry Mule 8
Raspberry & elderflower crush (non-alcoholic) 4

Nibbles

Anchovies, chilli, lime & parsley with toasted breads 7
Nibble board: Marinated olives, roasted almonds, bread & oils 6.50

Light Lunch – served Monday to Friday

Croque madam: Ham & cheese toasted sandwich with Dijon mustard & fried egg 8.50
Cheese & tomato melt: Layered cheese & tomato sandwich 7.50

Starters

Day Boat fish & shellfish soup with toasted bread -8
Salt & pepper Squid with coriander & garlic aioli -7
Ham hock & chicken terrine with piccalilli & toasted brioche -8
Spinach & mushroom ravioli with walnut pesto (V) -7
Sweetcorn croquettes with avocado salsa (V) -7
Haddock & salmon kedgeree with poached egg -8/15
Mussels cooked in white wine, coriander & tomato sauce topped with crispy bacon -8/15

Mains

Roasted tomatoes stuffed with pesto rice & sweet tomato puree (V) 9.50
Pan seared sardines, sweet chilli olives, beetroot & tomatoes 11.50
Beer battered fish & chips, pea puree & tartare sauce 12.90
Halloumi & avocado burger with chilli served with chips & tomato relish (V) 13
East Beach Cheeseburger & chips with mushroom, gherkin & relish 14
Spicy crab linguini with lemon & herbs 15.50
Roasted butterfly mackerel, buttered samphire, cherry tomatoes & lemon butter 17.50
Roasted fillet of hake wrapped in bacon, sweet potato mash & salsa Verde 16.50

Sharing platter...

Tiger prawns, smoked salmon, anchovies, smoked mackerel, pickled herring, toasted brioche, aioli & taratare sauce 22.50

Sides: Chips 3.50 Samphire 4.50 spinach 3.50 mixed leaf salad 4 Mash 4

Please inform your server of any dietary requirements you have before ordering