

Aperitifs

Glass of Prosecco 125ml 7.80
Elderflower & prosecco Spritz with mint & lime 8
Sussex Blackdown Gin & tonic with cucumber 7
Fresh Raspberry Mojito 8
Grape & 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
Open falafel wrap, pickled onion, cucumber, harissa hummus and yoghurt, lemon & mint dip (V) 8.50

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
Falafel bites with harissa hummus (Ve) -7.50
Sweetcorn croquettes with avocado salsa (V) -7
Haddock & salmon kedgeree with poached egg -8/15
Mussels cooked in cider, coriander & fresh tomatoes topped with crispy bacon -8/15

Mains

Beetroot & goats cheese risotto (V) (can be made vegan) 10.00
Pan seared sardines, sweet chilli olives, beetroot & tomatoes 11.50
Beer battered fish & chips, pea puree & tartare sauce 12.90
Halloumi burger with chilli guacamole served with chips & tomato relish (V) 13
East Beach Cheeseburger & chips with mushroom, gherkin & relish 14
Spicy crab linguini with lemon & herbs 15.50
Pan fried fillet of hake, pesto crust, buttered samphire, roasted cherry tomatoes 17.00
Pan fried fillet of sea bream, Mediterranean vegetables, new potatoes & parsley butter 17.50

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 Leaf salad 4 New potatoes 4

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