

Aperitifs

Glass of Prosecco/Prosecco Rose 125ml -7.80
Elderflower & prosecco spritz with mint & lime -8
Sussex Vodka & tonic with lemon -7
Sussex G&T with cucumber -7
Raspberry & elderflower crush (non-alcoholic) -4

Nibbles

Anchovies, chilli, lime & parsley with toasted breads -7.50
Nibble board: Marinated olives, roasted almonds, bread & oils -6.50

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Light Lunch – served Monday to Friday only

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
Cajun Prawn roll with mixed salad & chips- 11

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 -8.50
Falafel bites with harissa hummus (ve) -7.50
Sweetcorn croquettes with avocado salsa (V) -7
Mussels cooked in cider, garlic, tomatoes & bacon -8.50

Mains

Beetroot & goats cheese risotto (V) (can be made vegan) -12
Chicken escalope, fine beans, rocket & tomato salad – 14.50
Seared sardines, sweet chilli olives, beetroot & tomatoes -12.50
Haddock & salmon kedgeree with poached egg -15
Beer battered fish & chips, pea puree & tartare sauce -12.90
Halloumi burger with chilli guacamole, chips & tomato relish (V)-13.50
East Beach Cheeseburger & chips with mushroom, gherkin & relish -14
Spicy crab linguini with lemon & herbs -15.50
Pan fried fillet of hake, pesto crust, garlic, samphire & cherry tomatoes -17.50
Pan fried fillet of haddock, summer vegetables & parsley butter -17.50
Dressed crab, mixed salad, chips & lemon mayonnaise – 16.50

Sharing platter...

Tiger prawns, smoked salmon, anchovies, smoked mackerel, pickled herring, toasted brioche, aioli & tartare sauce -23.50

Sides: Chips 3.50 Samphire 4.50 Garden salad 4.50 new potatoes 4 Spinach 3.50

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