

# Menu



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## Aperitifs

Sussex elderflower Gin & Tonic 9

The Hugo: Prosecco & elderflower with fresh mint and lime 11

## Nibbles to share

Marinated olives (ve) 4

Warm sourdough & tapenade 7.5

## Starters

Salt & pink peppercorn Squid, wild garlic mayonnaise & sorrel 9.5

Smoked salmon mousse, avocado emulsion, coriander, dill & toasted donker rye 10

Buffalo mozzarella, mixed leaf, heritage tomatoes & green pesto (v) 9

Radicchio, baby jem, pickled pear & walnut salad with blue cheese (v) 8

## Main plates

Beer battered fish & chips with pea puree & tartare sauce 17

Wholetail breaded scampi & chips with pea puree & tartare sauce 14

+Gherkin 1 +bread & butter 1

Crab & prawn linguine with chilli 18

Fresh catch of the day with seasonal flavours (market price)

Roasted sesame and soy glazed aubergine with jasmine rice (ve) 15

Beef burger with mild cheddar, smoked bacon mayonnaise & truffle parmesan chips 18.5

Please see our boards for todays catch of the day & specials

## Sides dishes all 4.6

Buttered new potatoes / Tenderstem broccoli / Mixed leaf salad

Chips 3.65 +truffle & parmasan 1.5

## Desserts

Affogato - Vanilla ice cream & espresso (gf) 6

Lemon Posset with orange jelly (gf) 7

Mr Whippy Sundae - to have in or takeaway (gf) 6

Chocolate brownie, chocolate sauce & ice cream (gf) 7.5

Summer berry cheesecake topped with biscuit crumb & freeze dried berries 7.5

Dessert wine: Chateau le juge, les mingets, sauternes, France 8/30

# Wine List



## Still White

175ml / Carafe / Bottle

'Grillo' Allegri Bianco, Sicily

6.5 15.5 24

A well balanced & approachable wine

Chenin blanc Boatmans drift, South Africa

7 18. 27

Dry and crisp with a zesty finish

Picpoul de Pinet, 'Languedoc', France

8 22 33

The ultimate seafood pairing - Medium/dry bodied white

Bacchus, Ashdown, Bluebell Estate, Sussex

37

Bone dry, light refreshing with notes of Elderflower

Gruner Veltliner 'Wagramer selektion ' Heiderer Mayer, Austria

42

*Sustainable producer* - Bone dry seafood wine

Gavi di Gavi, Ca da Bosio, Single Vineyard, Vite Colte Piedmont, Italy

49

An outstanding dry white paired with fish, risotto & summer salads

## Rose

Pinot Grigio, Sea Change, Veneto, Italy

7 19.5 27

Wonderfully refreshing & vibrant Rose

Picpoul, Pinot noir, Languedoc, France

9 25 36

Elegant, pale summer rose, perfectly paired with seafood

## Red

Montepulciano, D'Abruzzo, Italy

6.9 17.5 26

A well rounded light red, subtle spice & oak

Malbec, Sea Change, Languedoc, France

7.5 18 28

*Eco-friendly / Sustainable* - Classic notes of black fruits & spice

## Orange

Cramele Recas, *organic* orange wine, Romania

8 23 32

A great introduction to orange wines with citrus notes and a nutty finish

## Sparkling

125ml / Bottle

Prosecco Serenello, Italy

8.5 35

Sea change **0%** Prosecco, Italy

7.2 27

Ashling Park Cuvee, NV, Sussex sparkling

13. 50

Ashling Park Rose 2014, Sussex sparkling

- 50

Ashling Park Blanc de Blanc, Sussex

- 68