

April Dinner Menu

Aperitifs

Sussex dark n stormy 8.50
Classic gin and tonic 8.50
French Martini 9
Bloody Mary 8
Espresso martini 10

Nibbles/Sharers

Antipasti sharing board: Marinated olives & artichokes, sun blushed tomatoes, stuffed peppers, toasted sourdough & oils 12.50

Starters

Day boat fish soup with toasted sourdough 9.50
House smoked salmon salad with marinated artichokes and sun blushed tomatoes 11
Japonica Squid with a garlic & chilli tomato sauce 9
Whipped goats cheese, beetroot & griddled fennel salad 7.50
Ham & chicken hock Benedict 8.50

Main plates

Traditional beer battered fish and chips, pea puree & tartare sauce 13.65
East Beach Cafe smoked salmon & horseradish fishcake with buttered spinach 15.80
Vegetable & noodle stir fry with cashews and plum sauce (ve) 14.50
Crab, bacon & N'djua linguini 18.00
Baked fillet of Huss, crushed new potatoes, purple sprouting broccoli & garlic butter 17.50
Jim bean Ribs, house slaw & Cajun chips 18.00

Sides : New potatoes 4, Buttered spinach 4, purple sprouting broccoli 4.5, peas 4, chips 3.85

Chip shop favourites: Pickled egg 1.00, Ghuerkin 1.00, Onion 1.00, Curry sauce 2.50

Desserts

Affogato 4.50+ baileys 2.00
Double chocolate brownie w/ ice cream 6.55
Lemon posset with shortbread 6.50
Bakewell tart with clotted cream 6.50
Toffee & walnut cheesecake 6.50

Dessert wine: Chenin Blanc, 125ml 8.00

Liquid pudding: Baileys Martini 10

Please see our boards for today's specials
Please note any allergies to your server before ordering