

ICE CREAM SUNDAE

Ice cream, whipped custard, toasted almonds, raspberry dust 12

ETON MESS

Whipped Anglaise, meringue and summer berries 12

ICE CREAMS AND SORBETS (NGCI)

3 per scoop

TUACA TRUFFLES

Valrhona chocolate truffles finished with Tuaca 4

WINE & SPRITZ

SPRITZ | ALL 14

Aperol Spritz - Aperol, Fizz, Soda | Limoncello Spritz - Limoncello, Fizz, Soda

Berry Spritz - Lillet Rose, Cassis, Fizz, Soda | Lychee Spritz - Italicus, Lychee, Fizz Soda

MAGNUM SERVICE

1500 ML

Whispering Angel, Provence	FRANCE	132
Château Saint Marguerite Symphonie	FRANCE	164
Chapel Down Brut NV	KENT	160
Ridgeview Bloomsbury NV	SUSSEX	150

ROSÉ

175 ML

750 ML

Saint-Roch Les Vignes Rosé	FRANCE	12	45
Bolney Estate, English Vines Rosé	SUSSEX	14.5	62
Whispering Angel, Provence	FRANCE	15	66
Château Saint Marguerite Symphonie	FRANCE	17	70

SPARKLING

125 ML

750 ML

Prosecco Extra Dry, 'Serena 1881'	ITALY	9	40
Chapel Down Brut Reserve	KENT	15	77
Everflyht Brut NV	SUSSEX	16	82
Everflyht Rosé de Saignée	SUSSEX	19	110

WHITE

175 ML

750 ML

Vinho Verde, Quinta da Lixa	PORTUGAL	8.5	35
Conde Valdemar, Rioja Blanco	SPAIN	9.5	39
Mathilda, Viognier Marsanne Tournon	AUSTRALIA	12.5	46
Babich, Marlborough Sauvignon Blanc	N. ZEALAND	14.5	59

RED

175 ML

750 ML

Vistamonte Barbera, Piedmonte	ITALY	8.5	35
Bodega la Flor, Malbec, Pulenta	ARGENTINA	12	51
Corralillo Garnacha, Matetic (on ice)	CHILE	13.5	56
Babich Reserve, Marlborough Pinot Noir	N. ZEALAND	16	64

THE TERRACE

PEARLY COW

SIPS | Chapel Down Brut **15**
 Everflyht Brut **15**
 Ridgeview Bloomsbury **16**

FRUITS DE MER

King prawns | oysters | clams |
 mussels | crab claws
37.5pp

PEARLS OF THE SEA

$\frac{1}{2}$ Lobster | dressed crab | king prawns |
 oysters | clams | mussels | crab claws
70pp

NIBBLES

Freshly baked bread, beef dripping butter **5** | Gordal Reigner olives (NGCI) **6**
 Chilli + lemon broadbeans (NGCI) **4** | Padron peppers (NGCI) **6**

Minimum 2 people. All come with fries | rye bread + beef fat butter

TACOS

Red pepper | goats cheese | olive **4 (V)**
 Salted cod | crab | preserved lemon |
 nori mayonnaise **5**
 Beef fillet | Dijon mustard **6**
 Lobster | apple | fennel **5.5**
 Dill cured salmon | dill mustard **4.5**
 All NGCI

OYSTERS

Whitstable **5.5**
 Lindisfarne **5.5**
 Jersey **5.5**
ALL WITH
 Merlot vinegar & shallot lemon
 Half dozen **27** | Dozen **50**

SLIDERS

BEEF BURGER 5
 Sussex beef, cheese, burger sauce
PRAWN TEMPURA 6
 lemon aioli, lettuce
GOATS CHEESE 5
 roasted vegetables
CRISPY COD 5
 lettuce, tartare

BIGGER PLATES

SUSSEX WAGYU BURGER 22
 pulled short rib | gherkin | gem lettuce |
 nduja mayo | brioche bun | fries
BAVETTE 25
 fries | salad
 $\frac{1}{2}$ **WOOD-FIRED LOBSTER 36**
 parsley dill butter | fries (GF)
LOBSTER ROLL | fries 26

SMALL PLATES

BURRATA 17
 peas | local asparagus (V, NGCI)
CRISPY SQUID 15
 garlic lemon mayonnaise
CURED LOCH DUART SALMON 20
 dill + mustard dressing |
 Nordic rye bread
45-DAY AGED FILLET OF BEEF TARTARE 18
 egg yolk, salted crisps

SALADS

CAESAR SALAD 16
 gem lettuce | Caesar dressing
 sourdough croutons | aged
 parmesan | crispy smoked
 anchovies
GRILLED BROCCOLI + SQUASH SALAD (PB) 16
 quinoa | smoked tofu, heritage
 tomatoes | miso + ginger dressing
 + Chicken | prawns |
 smoked salmon **5 EACH**

SIDES

Skin on fries **7 (GF, PB)** | Nutbourne heritage tomato and basil salad **7**
 Green salad **7** | Charcoal roasted broccoli and parmesan **7** All NGCI

ICED TEA | ALL 8

Rhubarb & Raspberry
 Hibiscus & Vanilla
 Peach Iced Tea

+ Brighton Gin **4**

DRAUGHT SCHOONERS

ALL 6.5

Longmans Helles
 Longmans Pale Ale