

FOR THE TABLE

Warm Guinness Soda Bread, burnt leek & miso butter, selection of house dips (v)-8
Seaside Marinated Olives, samphire, lemon, pickled garlic (vg)-5
Warm Smoked Almonds (v)-5.5



TO SHARE

Baked Sussex Camembert, roast garlic & black truffle honey, sealed in a filo crust with toasted white sourdough (v)-17

Fritto Misto, whitebait, calamari, prawns, fennel, purple sprouting broccoli, samphire, rouille mayonnaise -24

(add skin-on fries +5)

TO START

Roasted Cauliflower & Butterbean Soup, roasted chestnuts, crispy capers, sage oil (vg)-8

(add a soft poached egg and crispy Parma ham +2.5)

Tandoori Chicken Skewers, curried yoghurt, seaweed gremolata, pomegranate seeds,

blood orange vinaigrette -9

Crispy Calamari & Whitebait with a Marie Rose sauce -9

Scottish Mussels, crispy bacon, white wine fennel & crème fraîche sauce, warm garlic sourdough flatbread -13

(add skin-on fries +5)

Warm Heritage Beetroot Salad, pickled mushrooms, vegan feta cheese, toasted pine nuts, blackberry vinaigrette (vg)-11

SALADS

Classic Caesar Salad topped with generous flakes of aged parmesan (v)-13

(add smoked chicken +3.5)

(add a soft poached egg and crispy bacon +7)

Warm Orzo Salad, maple glazed squash, charred purple sprouting broccoli, vegan feta cheese, toasted pine nuts, blood orange vinaigrette (vg)-15 (add a tandoori chicken skewer +3.5) (add grilled king prawns +3.5)





SEAFOOD PLATTER (FOR TWO)

The Signature Platter, Arënkha® caviar, king prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm

Guinness soda bread, samphire butter -55

MAINS

Roast Chicken Kiev, crispy Parma ham, tarragon Pommes Anna, wilted spinach, black truffle oil -23
Pan-Fried Sea Bass, crushed potatoes, chorizo, wilted spinach, capers, lemon dressing -23
10oz Rib-Eye Steak, crispy shallots, watercress salad, Café de Paris butter.

Served with beef dripping chips -36
Pumpkin & Sage Ravioli with black truffle vegan parmesan rind sauce, basil oil,

Lyonnaise onions (vg)-19
Aubergine Schnitzel, ratatouille, crispy onions, soft poached egg, harissa oil (v)-19

CLASSICS

The Beach Club Burger, grilled beef patty, slow braised short-rib, American-style cheese sauce, frickles, skin-on fries, discovery dips –19

Cider-Battered Haddock & Chips, mushy peas, tartare sauce, tangy gherkin ketchup –19.5

Mixed Seafood Linguine, roasted red pepper & tomato sauce –19.5

Slow Braised Short-Rib Pie, horseradish mash, maple glazed carrots –22

SIDES

Warm Guinness Soda Bread with burnt leek & miso butter (v)-4
Skin-on Fries (vg)-5
Green Salad with a sesame miso dressing (vg)-5.5
Sautéed Potatoes with black truffle, parmesan cheese (v)-7
Purple Sprouting Broccoli with cider scraps (vg)-7
Truffle Mac & Cheese (v)-7
or share a larger portion -13

A selection of desserts and after dinner drinks are available

