



SAMPLE SUMMER

MENU

Bar snacks

- Homemade griddled bread, whipped butter - £2 (V – ask for Ve) Twice cooked chips, herb salt - £2.50
Nduja (spicy spreading salami), toast - £5 Crispy pickled egg, pickles, sauces - £1.50 per egg (V)
Salt coley fish croquette, herb mustard - £5 Cayenne spiced pork snacking sausage – 90p/inch
Red pepper and carrot dip with crudités - £3.50 (Ve)

Smaller plates

- Soup of the day with homemade bread and butter - £4.50 (V – ask for Ve)
Salad of fresh cheese curds, tomato & crispy basil polenta, parsley and whey dressing - £7 (V – ask for Ve)
Hastings Crab soufflé, fennel and celeriac remoulade - £9
Broad bean and cumin fritter, spiced yoghurt - £6 (V)
Beer-battered fish finger sandwich, tartare sauce, root veg slaw, crisps - £7
Coronation chicken, courgette salad, pickled walnuts - £8
Salt Marsh lamb and stout stew, crispy potato, spring onions, mint sauce - £8

Bigger plates

- Tempura courgette flowers, pea and herb stuffing, roast courgettes, courgette purée - £13 (Ve)
Red pepper and tomato shakshuka, baked egg, spiced yoghurt, bread, salad - £13 (V – ask for Ve)
Duo of grilled and soused mackerel, potato salad, pickled cabbage, croutons- £13
Pan-fried fillet of haddock, hazelnut and red pepper romesco sauce, broccoli, samphire, salsa - £14
Local rare-breed ham, eggs, chips, brown sauce - £10
Hooe Level Salt Marsh lamb cutlet and faggot, pea and sage orzotto, green beans, carrots, green sauce - £15

Sweets

- Baked yogurt creme brûlée, walnut and praline crumb, gooseberry compote - £5.50 (V)
Elderflower and berry jelly, 'Summer Cup' sorbet, berry compote - £5.50
Cherry and hazelnut bakewell tart, sloe gin cream, marinated cherries - £5 (V)
Blackberry parfait, berry compote, shortbread - £5.50 (V)
'Bodiam' ice cream - (V) stem ginger
Homemade ice cream - (V) honeycomb / bakewell tart / fruit & nut / (Ve) apricot sorbet - £3 for 2 scoops
Cheeseboard – Sussex Brie, Brighton Blue, Mayfield cheddar, crudités,
crackers, pickles, chutney - £13 to share / £7 for one

Simple, honest, tasty. Our food is homemade using UK produce, sourced locally wherever possible. Game may contain shot and bones.

Food allergies & intolerances: *Please inform us before ordering if you have an allergy or intolerance.*

Our bread is made using organic flour in our kitchen by Emmanuel Hadijandreou.

For children's portions please ask. (V) – Vegetarian. (Ve) – Vegan.