

Beach Club Starters

Crab, chives & potato beignets, guacamole & roquito chilli	6.95
Roasted pumpkin with seeded crust, pomegranate, vegan aioli & fresh herbs	6.50
Pressed terrine of duck liver parfait wrapped in confit duck leg, quince chutney, damson jelly & toasted bread	7.95
Chilled tian of hot smoked salmon, seaweed, caper & lime crème fraiche with pea shoot salad & basil oil dressing	8.25
Warm salad of wood pigeon, chicory, bacon lardons, chestnut, croutons & drunken plums	7.50



Beach Club Mains

Chargrilled King oyster mushrooms, Puy lentils, roasted sweet potato & sherry vinegar dressing (w)	11.50
Slow braised feather blade of beef in red wine with baby onion, Chantenay carrots, champ potatoes & buttered swede	15.50
Seared sea trout on a mussel, prawn, clams & saffron broth with chickpeas, salty fingers & chilli	14.50
Roasted chicken supreme, braised chicken thigh, wild mushroom & leek jus on bubble & squeak	13.95
Pan fried monkfish, roasted doudie gourde, squid ink risotto, tomato & olive salsa verde	18.75
28 days aged Black Angus rib eye chips, and seasonal vegetables - Choice of Garlic butter or Green peppercorn sauce	24.50
Chestnut, butterbean, chickpea & cumin Strudel, "game" chips, sautéed greens & Jerusalem artichoke purée (w)	13.75
Pan fried lamb tournedos, apricot & spinach filling, pumpkin, sage & pearl barley "risotto"	15.95

Pizza	Margherita, tomato, basil, mozzarella & bocconcini	9.75
	Goat's cheese, caramelised red onion, sun blush tomato, Kalamata olives, peppers, rocket	12.95
	Spiced pastrami, chorizo, jalapeño peppers & mozzarella – (Enrico)	11.50
	Braised ham hock, sautéed wild mushroom, mozzarella & Parmesan calzone	10.75
	King oyster mushroom, roasted squash, artichoke, beetroot, roquito chilli & avocado (vegan cheese – available)	12.50

Sides 4.50 each

Chips
Winter greens
Champ potatoes
Roasted root vegetable, pomegranate molasse & roasted seeds
Roasted Portobello mushroom

Beach Club Desserts

Coconut & vanilla pannacotta, mango, pomegranate & mint salsa, toasted coconut (w)	6.50
Baked white chocolate cheesecake with fruit of the forest compote	6.50
Sticky toffee pudding, caramel sauce & vanilla ice cream	6.50
Bakewell tart with raspberry sorbet	6.50
Selection of vegan ice cream, per scoop	1.75
Chocolate & orange blossom / Strawberry & yuzu / Hazelnut & rose / Peanut & chocolate	
Selection of Sussex cheese, chutney & biscuit	7.25

(v) Vegetarian (w) Vegan (gf) Gluten Free

If you have a food allergy or intolerance please speak to a member of our staff before ordering. A full allergen menu is available.