

⊗ Indicates wine pairing on reverse.

## APÉRITIFS

Negroni 9.5  
Passionfruit Martini 9.75  
Rathfinny Classic Cuvée 10  
Seven Sisters Gin &  
Mediterranean Tonic 10

## NIBBLES

5 EACH  
CHOOSE ANY 3 FOR 12

Marinated Olives  
Bread & Dipping Oils  
Spiced Meatballs  
Halloumi Fritter  
Patatas Bravas  
Spicy Chorizo  
Sweet Chilli Prawns

## STARTERS

Clam Chowder 3  
Crispy pancetta, dill oil,  
roasted red pepper coulis  
9.5

Chicken Liver Pâté GF\* 27  
Toasted brioche and roasted fig chutney  
9.25

Rilette of Mackerel GF\* 3  
Cucumber carpaccio, dill and  
horseradish crème fraîche  
9.25

Freshly-made Soup of the Day VG GF\*  
Served with a warm bread roll  
Please ask your server for today's flavour  
8.5

Goat's Cheese &  
Poached Pear Salad V GF\* 26  
Hazelnut dressing  
9.25

Duck, Chicken & Sour  
Cherry Terrine GF\* 10  
9.25

1/2 pt Shell On Prawns GF 2  
Sweet chilli and marie rose dips  
11.25

Asian-style Crab Cakes 25  
Wasabi mayonnaise  
9.5

## MAINS

### STEAKS

All served with Skin-on Fries,  
Grilled Cherry Tomatoes & Rocket Salad GF

8oz Ribeye Steak 27.5 17

8oz Rump Steak 24 15

8oz Fillet Steak 34.5 21

Surf & Turf +5 18  
With a steak of your choice

Swap to sweet potato fries +1  
Add sauce GF +2  
Wild Mushroom / Blue Cheese / Green Peppercorn

Braised Lamb Shank GF 13  
Celeriac pomme purée, glazed carrots,  
red wine and rosemary jus

29

Bacon-wrapped Chicken Roulade GF\* 10  
Potato pavé, creamed leek

19.5

Pie of the Day 18  
Pomme purée and seasonal vegetables  
Please ask your server for today's offering

19.5

BBQ Pulled Pork Sliders 15  
Red cabbage slaw, cornichon, maple and  
mustard glaze

19

Classic Lansdowne  
Chicken OR Beef Burger 12  
Monterey Jack cheese, onion marmalade,  
pancetta, brioche bun

19

### SEAFOOD

£1 from every catch of the day sold will be donated to our partner charity, The Children's Respite Trust

Char-grilled  
Octopus 8  
Squid ink linguine  
and Romesco Sauce

20

Pan-seared  
Monkfish GF 1  
Bombay potato,  
coconut and  
pea curry

22

Beer-battered  
Haddock 30  
Chunky chips, peas  
and remoulade sauce

19

Catch of the Day GF 5  
Ask your server  
for today's dish  
of the day

19.5

Sea Bass GF 7  
Lobster bisque &  
crayfish risotto

21.5

Roasted Salmon  
Suprême GF 7  
Dill sauce, Savoy  
cabbage, peas and  
potato cake

19.5

## VEGETARIAN & VEGAN OPTIONS

Chimichurri  
Cauliflower Steak GF VG 24  
Spinach, chickpea and walnut

18

Vegan Burger VVG 18  
Skin-on fries, brioche bun,  
Monterey Jack or Vegan cheese, onion marmalade,  
onion rings & seasonal leaf salad

19

Wild Mushroom &  
Truffle Tagliatelle V 23

19

### SALADS

Add Grilled Halloumi, Chicken or Smoked Salmon +5

Caesar Salad GF\*  
Little gem, herby croûtons, red onion and parmesan

14

House Salad GF  
King prawns, cherry tomato, chilli, salad greens,  
coriander, lemon, ginger and mustard dressing

18.5

### SIDES

Rosemary Triple Cooked Chips 5.25 / Onion Rings 5.25 / Cheesy Chips 5.25 / Sweet Potato Fries 6.25  
Braised Red Cabbage GF 5.25 / Creamed Savoy Cabbage GF 5.25 / Jalapeño Creamed Corn GF 5.25

Est.  
1912  
Seafood & Steak

## DESSERTS

Selection of Ice Creams  
& Sorbets VG\*  
Please ask your server for  
today's flavours

8.5

Baked Crème Brûlée  
Cheesecake 27

9.5

Sussex Cheeseboard GF\* 18  
Selection of Sussex cheeses,  
crackers, homemade chutney

12.5

Pear & Almond Cream Tart 27  
Almond tuile

9.5

Sticky Toffee Pudding 29  
Toffee sauce and honeycomb  
ice cream

9.5

Chocolate &  
Orange Torte GF VG 22  
Candied orange

9.5

V Suitable for vegetarians. VG Suitable for vegans. VG\* Vegan option available. GF Gluten free. GF\* Gluten free on request.

All our food is prepared fresh to order; this may result in a short wait during busy periods. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire hotel team.

## WHITE

**Vino Blanco, Maximo Spain - 12.5%**

Zesty, light with tropical flavours  
125ml 5 | 175ml 6.75 | 250ml 8.75 | bottle 25

**1 Sauvignon Blanc, Punto de Vista Chile - 12.5%**  
Crisp, vibrant with citrus zest  
125ml 5.5 | 175ml 7.25 | 250ml 9.5 | bottle 27.5

**2 Pinot Grigio, Borelli Italy - 10.5%**  
Bright, floral with crisp acidity  
125ml 5.75 | 175ml 7.5 | 250ml 10.5 | bottle 29

**3 Chardonnay, Viña Ventisquero Chile - 12.5%**  
Creamy, ripe with buttery richness  
125ml 7.5 | 175ml 8.25 | 250ml 10.75 | bottle 31

**4 Chenin Blanc, The Grape White South Africa - 13%**  
Rich, fruity with honeyed notes  
bottle 31

**5 Picpoul de Pinet, MDG France - 12.5%**  
Fresh, mineral with a briny finish  
bottle 34

**6 Sauvignon Blanc, Montford Estate New Zealand - 13.5%**  
Lively, herbaceous with tropical fruit  
bottle 36

**7 Albariño, La Huida Spain - 12.5%**  
Bright, crisp with stone fruit  
bottle 38

**Viognier Autantique, Pays D'oc France - 13%**  
Aromas of apricot, ripe peach and exotic fruits  
Bottle 32

**8 Pecorino, Noi Cento Italy - 12.5%**  
Crisp, herbal with citrus zest  
bottle 41

**Bacchus, Chapel Down England - 12.5%**  
Aromatic, zesty with green apple  
bottle 40

**9 Sancerre, Domaine Giard France - 13.5%**  
Elegant, mineral with citrus notes  
bottle 50

**10 Musar Jeune White, Château Musar Lebanon - 13%**  
Aromatic, tropical with floral hints  
bottle 53

## RED

**Vino Tinto, Maximo Spain - 14%**

Smooth, fruity with berry notes  
125ml 5 | 175ml 6.75 | 250ml 8.75 | bottle 25

**11 Cabernet Sauvignon, Punto de Vista Chile - 13%**  
Rich with blackberry hints  
125ml 5.5 | 175ml 7.25 | 250ml 9.5 | bottle 27.5

**12 Merlot Organic, Bellino Italy - 11.5%**  
Soft, juicy with plum undertones  
125ml 5.75 | 175ml 7.5 | 250ml 10.5 | bottle 29

**13 Malbec, Phebus Argentina - 14.5%**  
Rich, velvety with dark fruit  
125ml 7.5 | 175ml 8.25 | 250ml 10.75 | bottle 31

**14 Shiraz, Counterpoint Australia - 13.5%**  
Bold, spicy with dark berries  
bottle 31

**15 Rioja Crianza, Lagunilla Spain - 13.5%**  
Aged, complex with cherry and spice  
bottle 31

**16 Pontet Nivelle, Bordeaux France - 12.5%**  
Elegant, structured with blackcurrant notes  
bottle 32

**17 Versante Primitivo, Versante Italy - 13%**  
Bold with spice and oak  
bottle 36

**18 Pinot Noir, Cramele Recea Romania - 12.5%**  
Light-bodied, fruity with earthy notes  
bottle 37

**19 Bordeaux Supérieur, Château Cap de Merle France - 13%**  
Full-bodied, ripe with plum and oak  
bottle 40

**Châteauneuf-du-Pape, Château Beauchêne France - 14%**  
Stewed red fruits / aromas of violet & cedar / rich & balanced  
bottle 49

**20 Valpolicella Classico Superiore, Ripasso Italy - 14%**  
Rich, velvety with dried fruit depth  
bottle 55

**21 Château Ciassac, Cru Bourgeois, Haut-Médoc France - 13%**  
Complex, structured with dark fruit notes  
bottle 63

## ROSÉ

**Giotto Rosé, Giotto Italy - 10.5%**

Fresh, fruity with floral undertones  
125ml 5 | 175ml 6.75 | 250ml 8.75 | bottle 25

**22 White Zinfandel, Snowdown USA - 12%**  
Light, sweet with strawberry notes  
125ml 5 | 175ml 6.75 | 250ml 8.75 | bottle 25

**23 Creation Provence Rosé, CDP France - 13%**  
Crisp, elegant with berry and herb  
bottle 35

**24 Bordeaux Rosé, Château Bel Air Perponcher France - 13%**  
Fresh, fruity with a hint of spice  
bottle 42

## SPARKLING & FIZZ

**25 Mionetto Prosecco DOC, Mionetto Italy - 11%**  
Sparkling, fruity with floral notes  
125ml 8 | bottle 31

**26 Rathfinny Classic Cuvée, Rathfinny England - 12%**  
Elegant, crisp with citrus brightness  
125ml 11 | bottle 60

**Joseph Perrier Cuvée Royale Brut NV, Joseph Perrier France - 12%**  
Luxurious, complex with ripe fruit  
125ml 12 | bottle 65

**Rathfinny Rosé Brut, Rathfinny England - 12%**  
Delicate, vibrant with berry and floral notes  
bottle 70

**Rathfinny Classic Cuvée Magnum, Rathfinny England - 12%**  
Elegant, crisp with citrus brightness  
bottle 130

**Wild Idol Sparkling White or Rosé**

Germany- 0% Non-alcoholic

Hand crafted by UK winemakers in Germany.  
Suitable for Vegans and Gluten Free  
bottle 39

## SHERRIES

	Price	Alc%
Harveys Amontillado	4.5	17.5%
Croft Original	4.5	17.5%
Tío Pepe	5	15%
Harveys Bristol Cream	4.5	17.5%

## DESSERT WINE & PORT

	Price	Size
<b>27 Muscat de Rivesaltes, Cazes France - 15%</b> Sweet, aromatic with honeyed citrus	5	50ml
<b>28 Taylor's LBV Port Portugal - 19%</b> Rich, full-bodied with dark fruit and spice	6	50ml
<b>29 Taylor's 10-Year-Old Port Portugal - 20%</b> Complex, smooth with dried fruit and nutty flavors	6	50ml

## BEERS & CIDERS

### BOTTLED BEERS & CIDERS

Kopparberg Mixed Fruit	6	4%
Kopparberg Alcohol o.o	5.5	0%
Peroni	5.25	5%
Estrella Galicia	5	4.7%
Estrella Galicia (gluten free)	6	5.5%
Estrella Galicia o.o	4.5	0%
Guinness o.o	5.5	0%
Erdinger Wheat Beer	6	5.3%
Erdinger Alkoholfrei o.o	5.5	0%

### DRAUGHTS

	Pint	½ Pint
<b>30 San Miguel</b>	5.8	3
Hazy Day IPA	6	3.1
Guest Lager	6	3.1
Old Speckled Hen	6	3.1
Aspalls	6	3.1
Aspalls Blush	6.2	3.2
Guinness	6.5	3.3

## SOFT DRINKS

	Price	Size
Schweppes Various flavours	3	200ml
Frobishers Various flavours	3.5	250ml
Appletiser	3.25	275ml
Fever-Tree Tonic	3.5	200ml
J2O (various flavours)	3.25	275ml
Coke or Diet Coke	4	Pint
Coke Zero	3	200ml
Mineral Water (still or sparkling)	2.5	330ml
Mineral Water (still or sparkling)	4.5	750ml
Red Bull	4	250ml

## COCKTAILS

## MOCKTAILS

<b>Woo Woo 10.5</b> Peach Schnapps, vodka & cranberry juice	<b>Espresso Martini 10.5</b> Vodka, coffee & coffee liqueur	<b>Virgin Tom Collins 7</b> Tanqueray o%, lemon, sugar syrup, soda
<b>Negroni 10</b> Campari, gin & sweet red vermouth	<b>Old Fashioned 10</b> Whiskey, Angostura Bitters & sugar	<b>Cucumber Mint Cooler 7</b> Cucumber, sugar syrup, lime, mint, soda
<b>Passion Fruit Martini 10.5</b> Vodka, Passoa & passion fruit purée	<b>Mojito 9.5</b> White rum, lime juice, mint & soda water	<b>Tropical Sunrise 7</b> Orange juice, pineapple juice, grenadine
<b>Lemon Martini 11</b> Lemon liqueur, lemon juice & orange gin	<b>Aperol Spritz 9.5</b> Aperol, prosecco & soda	<b>Berry Lemon Fizz 7</b> Mixed berries, lemon, sugar syrup, soda