

# ALL-DAY DINING

Available midday – 8.45pm

## STARTERS

### Freshly-made soup of the day Served with a warm bread roll

GF available VG available  
Please ask your server for today's flavour

5.50

**Beetroot Carpaccio**  
Rosary Ash goat's cheese,  
pickled walnuts & olive tapenade  
GF VG available

6.50

**Crab Mousse**  
Avocado, cucumber foam,  
brioche crostini & chive oil  
GF available

7.50

**Slow-Cooked Ham Hock Terrine**  
Red wine reductions, grissini  
& micro salad GF available

6.50

**Sea Bream Escabeche**  
Pickled cauliflower, carrot ribbons  
& Ginger Foam  
GF

7.00

**Grilled Halloumi**  
Heritage cherry tomato salad,  
basil oil & pomegranate  
V, GF, VG available

6.50

## SPECIAL

Freshly-Shucked Oyster served with shallots and vinaigrette please check for availability 3.50 each / 6 for 13.90

## MEAT

**Roast Suprême of Chicken**  
Filled with spinach, wrapped in prosciutto,  
dauphinoise potatoes, seasonal vegetables  
& Dijon cream sauce GF

14.50

**Minted Braised Sussex Lamb Steak**  
Parmentier potatoes, minted peas,  
glazed carrots & thyme jus GF

22.50

## STEAK

**Sussex Prime Ribeye Steak 8oz**  
Cherry tomatoes, garlic  
mushrooms & rosemary  
skin on fries GF

22.50

**Sussex Prime Surf'n'turf Steak 8oz**  
Cherry tomatoes, garlic  
mushrooms & rosemary  
skin on fries GF

35.00

**Sussex Prime Fillet Steak 8oz**  
Cherry tomatoes, garlic  
mushrooms & rosemary  
skin on fries GF

33.75

Dry-aged for 35 days in a Himalayan Salt Chamber.

Add a Sauce: Green Peppercorn, Wild Mushroom or Blue Cheese 2.50

## BURGERS

**Lansdowne Beef Burger 8oz**  
Brioche bun, skin on fries,  
slaw & dressed seasonal leaves

13.50

**Lansdowne Surf'n'Turf Burger**  
Brioche bun, 8oz beef pattie with king prawn,  
skin on fries, slaw & dressed seasonal leaves

15.00

Add Cheese, Vegan Cheese, Honey-mustard Mayo or Blue Cheese V 1.50

## SEAFOOD

**Fresh Scottish Salmon**  
Tarragon white wine sauce, dauphinoise  
potatoes & seasonal vegetables GF

16.75

**Grilled tuna Steak**  
Grilled asparagus, sautéed potatoes,  
cherry tomatoes, lemongrass & chilli oil GF

22.00

**Locally-sourced Cod Loin**  
Smoked pancetta, apricots, tarragon  
& chicken broth risotto GF

16.00

**Longman Beer-Battered Haddock**  
Remoulade sauce, peas  
& skin on fries

14.00

**King Prawn Linguine**  
Chilli, spring onion,  
coriander & tomatoes

16.00

**Spaghetti Vongole**  
Hand-made spaghetti, clams, squid  
rings, cherry tomatoes & white wine

15.00

## Signature Dish

**Grilled Seabass Fillet Crayfish & prawn bisque risotto 17.00**

## VEGAN OPTIONS

**Spinach Linguine**  
Asparagus, sun-dried tomatoes,  
parmesan crisp  
& chive oil V (VG available)

14.00

**Vegan Buddha Bowl**  
Barbecued jackfruit,  
edamame beans, salad leaves,  
peppers & hummus VG GF

13.50

**Lansdowne Vegan Burger**  
Vegan brioche bun,  
skin on fries, slaw &  
dressed seasonal leaves GF

13.50

Est.  
**1912**  
Seafood & Steak Kitchen

## SIDES

Sweet Potato Fries  
4.50

Posh Fries  
(Parmesan, rosemary  
& truffle oil)

4.95

Battered Onion  
Rings

3.50

Side of Seasonal  
Vegetables

3.95

Garden Salad

3.50

## SALADS

**Caesar Salad**  
Traditional Caesar dressing,  
baby gem, herby croûtons,  
red onion & parmesan

11.00

GF available

Add Chicken Breast 3.50  
Add Salmon 4.50

**Greek Salad**  
Feta, black olives, cherry tomatoes,  
red onion & basil dressing

11.00

VG & GF available

**Niçoise Salad**  
Pan-seared tuna, black olives,  
green beans, free-range hen's egg

16.00

GF available

## PLATTERS

**Charcuterie Platter**  
Selection of cured meats,  
marinated olives, chutney,  
grapes, bread & dipping oils

11.00

**Vegan Platter VG**  
Hummus, beetroot, falafel,  
guacamole, grapes, marinated  
olives, chutney, celery, carrots,  
tomatoes, bread & dipping oils

11.00

**Seafood Platter**  
Shell-on king prawns,  
crab meat, oysters, clams,  
shrimps, shallots  
& vinaigrette,  
Marie Rose sauce,  
cherry tomatoes, bread  
& dipping oils

19.00

V Suitable for Vegetarians. VG Suitable for Vegans. GF Gluten Free. 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.

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ALL-DAY

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*Meet Me at*  
Est.  
1912

