

NIBBLES

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ARTISANAL BREAD V PB°	4,5	KENT CRISPS PB° GF	1,8
salted butter		please ask for flavours	
MARINATED OLIVES PB GF	5	ROASTED SPICED NUTS PB GF	4

SANDWICHES

unless otherwise stated, our sandwiches are made with your choice of white, malted farmhouse tin loaf or toasted gluten free bread

CLUB SANDWICH GF° triple decker, chicken, bacon, lettuce, mayonnaise, served with fries	15	GARDEN CLUB SANDWICH PB GF° triple decker, avocado, plant based bac'n, lettuce, mayonnaise, served with fries	15
ROAST HAM* GF° tomato	10,5	SUSSEX CHARMER CHEESE* V GF° pickle	10,5
Tuna Mayonnaise* gf° cucumber	10,5	GRILLED VEGETABLES* PB GF° avocado	10,5

PIZZA

authentic hand-stretched 12" Italian stone-baked pizza

MARINARA* PB garlic, oregano, tomato sauce	11,5
MARGHERITA* V PB° mozzarella, tomato sauce	13
ORTOLANA* V PB° grilled vegetables, mozzarella, tomato sauce	14,5
PEPPERONI* pepperoni, mozzarella, tomato sauce	15
HAM & MUSHROOM* ham, mushrooms, mozzarella, tomato sauce	15
BBQ CHICKEN* chicken, red onion, bbg sauce, mozzarella, tomato sauce	17

Items marked * are available 24/7



APERITIFS

PROSECCO, EXTRA DRY PB	7,5	DA LUCA PROSECCO ROSÉ	7,5	
APEROL SPRITZ PB aperol, prosecco, soda water	11,5	NEGRONI PB plymouth gin, campari, punt e mes vermouth	11,5	
BEEFEATER BLOOD ORANGE G&T PB fever-tree Indian tonic, orange slice	7,7	ESPRESSO MARTINI PB absolut vanilia vodka, kahlua, espresso	11,5	
NIBBLES				
ARTISANAL BREAD V PB° salted butter	4,5	KENT CRISPS PB° GF please ask for flavours	1,8	
MARINATED OLIVES PB GF	5	ROASTED SPICED NUTS PB GF	4	

SMALL PLATES & STARTERS

SOUP OF THE DAY PB GF° bread roll	8
PAN FRIED MACKEREL FILLET GF fennel and beetroot salad	10,5
CHICKEN LIVER PÂTÉ GF° melba toast	9,5
BAKED CAMEMBERT V GF° crusty bread, red onion chutney	10,5
GREEK GARDEN SALAD PB GF plant based feta-style cheese, cucumber, tomato, onion, seasonal leaves, mint dressing	9
PULLED HAM HOCK CROQUETTES pea and mint purée	9,5

If you can't find something that tickles your taste buds, or if you have special dietary requirements, please inform a member of our team so that our chefs can suggest an alternative or adjust a recipe where possible to suit your needs.

HOTEL GUESTS with a dinner allowance included in their room rate can use it towards all food items on this menu. Any extras will be automatically added to your bill.

MAINS

CHICKEN & CHORIZO RISOTTO GF pea shoots	16
SLOW BRAISED PORK SHOULDER GF champ mashed potatoes, baby spinach, cider jus	17
MEDITERRANEAN VEGETABLE TART PB potato salad, coleslaw, mixed leaf salad	16
PAN FRIED SEA BASS GF crushed new potatoes, ratatouille	19,5
BRAISED BEEF FEATHER BLADE GF mashed potatoes, seasonal vegetables, gravy	20
LINGUINE & GARLIC PRAWNS tomato and cream sauce	18
YORK HOUSE BEEF BURGER brioche-style bun, cheddar cheese, bacon, skinny fries	19
BUTTERMILK CHICK'N-STYLE PLANT BURGER PB brioche-style bun, coleslaw, skinny fries	16
FISH & CHIPS beer-battered pollock, hand cut chips, garden peas, tartare sauce	18,5

FROM THE GRILL

SIRLOIN STEAK [225G/8OZ] GF	27	CHICKEN BREAST GF	13
GAMMON STEAK & EGG [225G/80Z] GF	13	PORK ESCALOPE [225G/8OZ] GF	13
FISH OF THE DAY GF	16		

Our grill items are served with roasted tomato, grilled flat field mushroom and watercress. Once you have selected your grill item, please add your sides and sauces from below.

SIDES

 $\mbox{HAND-CUT CHIPS} \ | \ \mbox{CAIUN-SPICED FRIES} \ | \ \mbox{BABY POTATOES}$ $\mbox{GREEN BEANS} \ | \ \mbox{HONEY ROASTED CARROTS} \ | \ \mbox{COLESLAW} \ | \ \mbox{HOUSE SIDE SALAD}$ $\mbox{4,5 each}$

SAUCES

GREEN PEPPERCORN | BRIGHT BLUE CHEESE | GARLIC & HERB BUTTER 2,5 each



V - VEGETARIAN | PB - PLANT BASED (VEGAN) | GF - GLUTEN FREE | GF° & PB° - CAN BE ADAPTED UPON REQUEST

PUDDINGS

TAYWELL KENTISH ICE CREAMS & SORBETS* V PB° GF please ask for today's flavours - sorbets are plant based and dairy free	7,5
APPLE CRUMBLE & TOFFEE CHEESECAKE V toffee sauce	8
BANANA & BAILEYS TRIFLE v vanilla tuille	7,5
STRAWBERRY & CREAM MERINGUE V GF strawberry and lime dust	7,5
DARK CHOCOLATE & COCONUT TART PB GF mixed berry compote	9
ARTISAN CHEESE FROM SUSSEX V GF° SUSSEX CHARMER BRIGHTON BLUE SUSSEX BRIE crackers, grapes, celery, chutney	13,5

AFTER-DINNER TIPPLES & HOT DRINKS

SHERRY & PORT	50ML	COCKTAILS & LIQUEURS	GLASS
HARVEY'S BRISTOL CREAM SHERRY	5	ESPRESSO MARTINI	11,5
GONZALEZ BYASS TIO PEPE FINO SHERRY	6	OLD FASHIONED	12
DOW'S FINE RUBY PORT	5	NEGRONI	11,5
		LUXARDO AMARETTO LIMONCELLO SAMBUCA	4,5
WHISKY	25ML	BAILEYS IRISH CREAM	6
THE FAMOUS GROUSE	4,5		
GLENMORANGIE THE ORIGINAL 12	7	BRANDY	25ML
HIGHLAND PARK 12	8	MARTELL VS COGNAC	5,5
JOHNNIE WALKER BLACK LABEL	6	REMY MARTIN VSOP COGNAC	8
MONKEY SHOULDER	6	MARTELL XO COGNAC	20
JAMESON	5,5		
JACK DANIEL'S	5,5	TEQUILA	25ML
BUFFALO TRACE	5,5	OLMECA BLANCO	4,5
MAKERS MARK	6	DON JULIO AÑEJO	10
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FILTERED COFFEE, AMERICANO	3	BREAKFAST TEA, DECAF BLACK TEA	3,2
ESPRESSO, RISTRETTO	2,4	EARL GREY, GUNPOWDER GREEN	3,2
CAPPUCCINO, LATTE, FLAT WHITE	3,6	PEPPERMINT, CHAMOMILE, RED BERRY	3,2

COFFEE LIQUEURS

 $\label{eq:cognac} \mbox{IRISH-WHISKEY | ROYALE-COGNAC | CALYPSO-KAHLUA | ITALIAN-AMARETTO | BAILEYS LATTE} \\ \mbox{from 10,5 each}$

