

DINNER

Served Thursday - Saturday 5-9

nibbles

Nocellara del belice olives (ve)(gf)	3.5
Soy cashews (ve)	3
Baharat crispy kale (ve)(gf)	3
Halloumi fries w confit garlic chilli oil & black garlic mayo (gf)(v)	5.9

small plates

Fried salt & pepper squid Lemon aioli (gf)	8
Charred mackerel Carrot purée, pickled roots, croutons (gfo)	9.5
N'duja crumb & salt baked celeriac Celeriac purée, crispy kale (gf)	8
Company fried chicken Pickled onion, bbq sauce (gf)	7 / 13
Cajun carrot batons Chimmichurri, house vegan labneh, dukkah (ve)(n)(gf)	6
Flash fried padron peppers Rhubarb chill 'mayo', lime (ve)(gf)	6.5

large plates

Ayam Kleo Malaysian curry Red peppers, aubergine, pak choy, cauliflower, coriander rice (ve)(gf) + <i>tofu</i> 3 or + <i>chicken</i> 3.5	12.5
Local catch of the day Served with your choice of side (gf)	18
Pan fried sea bass Charred corn, potato hash, 'nduja, sea herbs, scallop roe sauce (gf) + <i>two scallops</i> 5	17
Grain bowl Pearl barley, chickpeas, sun-dried tomatoes, pickled red onion, crispy kale, tenderstem broccoli, black sesame tahini, hemp seeds, chimmichurri (ve) + <i>tofu</i> 3 or + <i>chicken</i> 3.5	12.5
Sussex Charmer mac 'n' cheese (v) + <i>beef brisket</i> 4.5 or + <i>lobster bisque, tiger prawns</i> 4.5	11
Roasted local duck breast Smoked butter mash, beetroot, crispy sage, plum & duck jus (gf)	19.5
Steaks from Bullock Down Farm, Beachy Head. Aged for 28 days. 6oz rump, 7oz rib eye or 7oz fillet Served with skin on triple cooked chips, charred leaks, caponata (gf) Add Café de Paris butter (+1.5) or red wine jus (+1.5)	24 / 32 / 36
Sussex cheeseburger 6oz Beachy Head patty, smoked streaky bacon, Sussex Charmer cheddar, black garlic mayo, skin on triple cooked chips (gfo) + <i>extra patty</i> 4	16.5
Company fried chicken satay burger Sichuan satay sauce, toasted peanuts, slaw, skin on triple cooked chips (n) + <i>bacon</i> 2.5	14.5
Vegan 'cheese' burger Plant based patty, smoked applewood 'cheddar', portobello mushroom, smoked chilli jam, skin on triple cooked chips (ve)(gfo)	15

sides

Triple cooked chips w Twineham Grange parmesan & truffle oil (v)(gf) + <i>beef brisket</i> 4.5	5
Mixed dressed salad w walnuts, beetroot dressing (ve)(gf)(n)	3
Seasonal vegetables (ve)(gf)	4

key v - vegetarian, ve - vegan, gf - gluten free, gfo - gluten free option, n - nuts

service charge A voluntary 10% service charge is added to your bill (100% goes to staff).

allergies Please always inform your server of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.