



Bar and Lounge Menu

Served from 12 till 10pm

Soup and Small Plates

Kitchen Soup of the day

With Sourdough bread, Butter*

£8.50 (Ve, V)

Buffalo Chicken Wings

In a sticky BBQ glaze and Franks Hot sauce

£10.50

Spinach & Chickpea Falafel

With a Tzatziki Dip (V)

£9.50

Mezze Sharing Platter

Cured Continental Meats, Brie, Pakora, BBQ Chicken Wings, Grilled Flat Bread, Olives, Sun blushed Tomatoes, Hummus, Chutney and salad

£19.50

Baked Whole Camembert

Flat Bread and Crudities

£15 (V)

Clean Eating & Salads

The Green one

With Apple, Spinach, Cucumber, Avocado and Roasted walnuts (Ve)

£13.50

Add Chicken Breast, Halloumi or Smoked salmon - £5

Chicken Caesar Salad

Baby gem lettuce, Parmesan shavings, Croutons, Anchovies, Caesar dressing & Chargrilled Chicken

£15.50

Large plates & Grills

Chargrilled 8oz Handcross Sirloin steak

With Grilled tomato, mushrooms, Chunky Chips, rocket & peppercorn sauce*

£35

ESN Fish 'n' Chips

With Mushy Peas and Chunky tartare Sauce*

£20

Chicken Curry

Steamed rice & Grilled Nann Bread, Mango chutney & Poppadom's

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*Can be made gluten free



Dirty Beef Burger

Brioche bun, Monterey jack cheddar, Bacon, Chorizo,
Relish, Lettuce, Tomato, Fries, and Slaw*
£18

The Mexican Burger

Brioche bun, Mexican Cheese, Jalapenos, Relish, Lettuce,
Tomato, Fries, and Slaw*
£18

The Swiss Burger

Brioche bun, Emmental Cheese, Mushrooms, Bacon,
Relish, Lettuce, Tomato, Fries, and Slaw*
£18

Buttermilk Chicken Burger

Brioche bun, Classic mayo, Gem lettuce, Tomato, Dill
pickle, Fries, and slaw
£18

Plant Based Eco Burger

With Vegan Cheese, Dill Pickle, Relish, Tomato,
Gem Lettuce, Fries & Slaw*
£16.50 (Ve, V)

Sweet Potato, & Cauliflower Curry

Steamed rice, red onion sambal, Onion bhaji, Flatbread
& Mango salsa*
£16.50 (Ve, V)

Sandwiches - From 12 till 6pm

**All sandwiches served on either - White or Malted
Bloomer Bread, Ciabatta or Gluten free with fries and
dressed leaves.**

Tuna Mayonnaise

With Sweetcorn, Spring Onion & Roquette*
£10.50

Smoked Salmon

With Cucumber, Cream cheese & Roquette*
£12.50*

Cheese & Ham Toastie*

£10.50

Chicken, Bacon & Avocado

with Lettuce, Tomato & Mayonnaise*
£13.50

A.L.T

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East Sussex **NATIONAL**

With Avocado, Lettuce, and Tomato & Vegan
Mayonnaise*
£11.50 (Ve, V)

In House Pizza Oven - Pizzas 12"

Margherita

With Mozzarella & Semi dried tomatoes*
£15.50 (V)

Sweet Chilli Chicken & Chorizo

With Red Onion, Roquette & Mozzarella*
£16.50

The Meaty One

With Smoked Ham, Spiced ground beef, Tomato &
Mozzarella. *
£16.50

Vegan Sweet Potato

With Spinach, Sweetcorn, Artichoke, Sweet potato &
Vegan cheese*
£16.50 (Ve, V)

Extra toppings - £2

Sides

Nocellara Olives £4.50

Sourdough Bread and Butter £4

Fries or Chunky Chips £5

Parmesan and Truffle Fries £6

Rocket and Parmesan Salad £5

Crispy Onion Rings, with Sticky Mayo £5

Desserts

Sticky Toffee Pudding

With Salted Caramel sauce and Vanilla ice cream
£10 (V)

Dark Chocolate Brownie

With Vegan Vanilla ice cream
£10 (Ve, V)

Sliced Fresh Fruit with Raspberry Sorbet

£10 (Ve)*

Selection of 3 Local Cheeses

With Celery, Grapes, Apple chutney, Biscuits and
Crackers*
£10 (V)

Selection of Ice Creams

Vanilla, Chocolate, Strawberry

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Afternoon Tea Menu

£29.95 per person

Served from 1:30pm till 5pm

Savoury

Smoked Salmon, Cream Cheese & Chives
Honey Roasted Ham & English Mustard
Truffle Egg Mayo & Watercress
Cream Cheese & Cucumber
Mini Brioche "Club" Pastrami, Slaw & Gherkin
Warm Scones, Preserves & Cornish Clotted Cream

Sweet

Macaroons
Dark Chocolate Eclairs
Coffee & Walnut Cake
Mini Vanilla Mille Feuille
Fruit Tart

Vegan/Vegetarian Afternoon Tea

£29.95 per person

Savoury

Hummus & Onion Pickle with Roquette
A.L.T (Avocado, lettuce, tomato)
Vegan Cream Cheese & Cucumber
Sundried Tomato, Beetroot & Baby Spinach
Pesto & Vegan Cheddar Quiche
Warm Scones, Preserves & Cornish Clotted Cream or Vegan Cream

Sweet

Carrot & Orange Cake
Dark Chocolate & Avocado Pot
Lemon Drizzle Cake
Plum & Almond Tart
Sticky Chocolate Brownie

Gluten free Afternoon tea

£29.95 per person

Savoury

Smoked Salmon, Cream Cheese & Chives
Honey Roasted Ham & English Mustard
Truffle Egg Mayo & Watercress
Cream Cheese & Cucumber
Pesto & Vegan Cheddar Quiche
Warm Scones, Preserves & Cornish Clotted Cream or Vegan Cream

Sweet

Carrot & Orange Cake
Dark Chocolate & Avocado Pot
Lemon Drizzle Cake
Plum & Almond Tart

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Please scan QR code for allergen list.

Please make us aware of any allergies or dietary requirements you may have. Please also let us know if you are gluten free as some of the dishes can be made to this requirement. We can make dishes nut free but please be aware that the kitchen does have nut products present therefore cannot be classed as completely nut free.

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