



Bar and lounge menu
East Sussex National

Market Soup of the day, bread roll and butter £7.50 (Ve)

Chicken Caesar salad, grilled chicken and bacon, cos lettuce, anchovies, parmesan, Caesar dressing £13.50 *

Heritage tomato, avocado and tofu salad with kale, spinach, mixed leaves, pine nuts, sweet chilli dressing (Ve)
£12.50

Chargrilled 7oz locally reared ribeye steak, grilled tomato, mushrooms, fries, watercress, and a peppercorn sauce *
£29.00

Spiced soya bean burger, vegan cheese, seeded bun, grilled red pepper, dill pickle, relish, lettuce, tomato, fries, and red slaw
£13.50 * (Ve)

Butter chicken curry, red onion sambal, onion bhaji, flatbread and mango salsa
£15.50 *

Locally reared 100% beef burger, Monterey jack cheddar, bacon, dill pickle, relish, lettuce, tomato, fries, and red slaw
£15.00 *

Southern fried Buttermilk chicken breast burger, chipotle mayo, lettuce, tomato, fries, and red slaw *
£15.00

Sweet potato and aubergine katsu curry with spinach, red onion sambal, onion bhaji, flatbread and mango salsa
£15.00 (Ve)

Beer battered locally sourced fish and chips, crushed peas, tartare sauce and gin and tonic scratchings
£18.00

Sandwiches – choice of white, multigrain, or toasted ciabatta

Pulled chicken, tomato, baby gem, celery mayo £9.50

Monterey jack cheddar, tomato, baby gem with Branston pickle £9.00 *(V)

Club sandwich with chicken, bacon, sliced egg, lettuce, tomato, and mayonnaise
£12.50 *

Toasted Swiss cheese and smoked ham
£9.50 *

B.L.T bacon, lettuce, and tomato with mayonnaise £9.50 *

A.L.T avocado, lettuce, and tomato with vegan mayonnaise £9.50 *(Ve)

Battered fish fingers, gem lettuce, tartare sauce £9.50

All sandwiches served with fries and mixed salad



Sides

- Fries or chunky chips £4.00
- Parmesan and truffle fries £5.00
- Rocket and parmesan salad £4.00
- Red onion and tomato salad £4.00

Desserts

- Sticky toffee pudding, salted caramel sauce, vanilla ice cream, brandy snap crumb (V) £7.00
- Chocolate brownie, chocolate sauce, white chocolate pencil (Ve) £7.00
- Selection of 3 local cheeses, celery, grapes, apple chutney, biscuits, and oatcakes £9.00 * (V)
- Lemon tart, winter berry compote, clotted cream, chocolate pencil £7.00 (V)
- Coconut pannacotta, pineapple, mango and mint salsa, ginger crumb £7.00 (V)

*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. *Can be made gluten free on request (GF) gluten free (V) suitable for vegetarians (Ve) suitable for vegans*



Afternoon Tea menu £22.50

Traditional Afternoon Tea *

Selection of finger sandwiches on white and brown bread

- Roasted ham and grain mustard
- Chicken with celery mayonnaise
- Smoked salmon and cream cheese
- Egg mayonnaise
- Cucumber and crème fraiche

Freshly baked scones with clotted cream, butter, and jam

- Chocolate éclair
- Macarons
- Glazed fruit and custard tart
- Coffee and walnut cake
- Lemon posset with cranberry compote

Vegan Afternoon Tea £22.50 (Ve) *

Selection of finger sandwiches on white and brown bread

- Crushed avocado
- Houmous and red pepper
- Tomato and basil pesto
- Vegan Egg mayonnaise
- Cucumber and carrot with seeds

Freshly baked scones with vegan whipped cream, sunflower spread, and jam

- Cherry and almond brownie
- Lemon cake
- Glazed fruit strudel
- Shortbread
- Chocolate and avocado pot