



### SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV	125ml	£11.00
Ayala Brut Majeur, France, NV	125ml	£9.50
Brockmans Signature G&T		£11.50
Aperol Spritz		£8.50
Black Raspberry Margarita		£9.00
Citrus Vodka Mule		£9.50

### BREAD AND NIBBLES

Freshly baked artisan-bread with rapeseed oil and aged balsamic	per person £2.50 for two £4.25
Our special spiced smoked almonds and marinated olives	£4.25
Seared chorizo in red wine and honey	£4.25
Spicy crab in shell with tomato sauce	£4.25
Deep fried calamari with crispy capers and alioli	£4.25
Pimientos de padrón, sea salt	£4.25

Prices include VAT, service at your discretion. Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

### CHEF'S TABLE

Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads.

starter £8.95  
main £16.95

### APPETISERS AND SALADS

Seared Galician octopus, peas, pea shoots and pea puree	£8.50
Spicy pisto, fried duck egg and chorizo	£7.00
Gambas al Alioli, garlic prawns with chilli oil and char-grilled sourdough	£8.50
Crisp fried aubergine frita with goats cheese and honey	£7.50
Porrusalda - fresh spring vegetable soup with savoury muffin	£6.95

### FISH AND SHELLFISH

Whole pan roasted sea bass on the bone, tomato, peppers, potatoes and olives	£19.00
Steamed mussels, chorizo and cherry vine tomatoes with fries	£16.50
Sautéed squid and prawns with black squid ink rice and alioli	£17.25
Thwaites beer battered haddock and sea salted thick cut chips, crushed peas, homemade tartare sauce and lemon	£16.95

### VEGETARIAN

'Lentejas Caseras' Traditional Spanish lentils with vegetables	£14.50
Vegetables 'Fideua' picasa paella with pasta, almonds and alioli	£15.00

### ROTISSERIE

Slow cooked leg of lamb with paprika and herb crust served with crispy potatoes and padrón peppers	£19.50
Free range rotisserie chicken with asparagus, patatas fritas and romesco sauce	£16.95

### CHAR-GRILL

Our beef is aged for 28 days and sourced from local farms. All grills served with cherry tomato, watercress and thin fries	
Sirloin steak 9oz	£26.95
Butterfly breast of chicken Caesar salad and crispy chicken skin	£16.25
Fillet steak 8oz	£31.00
Bavette steak, pepperonata and garlic pickle (best cooked medium)	£17.00
Handmade beef burger, glazed brioche bun with Sussex Charmer with crispy smoked bacon	£14.50 £15.50

Add a little Extra:

Bearnaise sauce – made with plenty of fresh tarragon	
Green peppercorn and brandy cream sauce	All at £3.25

### SIDE ORDERS

Buttered seasonal greens	
Beer battered onion rings	
Roasted creamed corn	
Mixed baby leaf and cherry tomato salad	
Rocket and parmesan salad with aged balsamic	
Sea salted thick cut chips	All at £3.95

### DISH OF THE DAY

<b>Monday</b>	
'Albondigas' in a rich tomato and garlic sauce beef meatballs with Spanish rice	£16.50
<b>Tuesday</b>	
Braised hake with mussels, jamon and creamy mash	£17.25
<b>Wednesday</b>	
Pan roasted pork loin cutlet, butterbeans, chorizo and tomato	£17.25
<b>Thursday</b>	
Spicy baked crab in the shell served with fries	£18.95
<b>Friday</b>	
Seafood and chicken paella with a house chopped salad	£18.00
<b>Saturday</b>	
Catalan seafood stew with an almond crumb and saffron potatoes	£19.50
<b>Sunday</b>	
Grilled chorizo, marinated peppers and basil with crispy potatoes	£14.75