

COASTAL

Executive Chef, Dean Heselden, a passionate, multi-award-winning, local Chef is proud to present this menu which is bursting with local produce, drinks, and dishes. From the English sparkling wine and locally caught seafood to Brighton Gin and Rebel Brighton cured meats and cheeses, this menu has been curated to offer our hotel guests from far and wide as well as our neighbouring community a unique experience of Sussex.

COCKTAILS LOCAL BEERS & BUBBLES

Sussex Spritz

St. Germain, Prosecco, Soda, Mint

11.50

Frozen 75

St. Germain, Lemon Gin, Lemon, Prosecco

12.00

The Sunset

Malibu, Pineapple, Chambord, Grenadine

12.00

The Bandstand

Raspberry Vodka, Chambord, Sugar, Grenadine, Lime

12.00

Dark & Stormy

Dark Rum, Lime, Ginger Beer, Sugar

12.00

The Breeze

Vodka, Archers, Grapefruit, Apple, Lime, Sugar

12.00

Brighton Bier

4.0% ABV | 330ml

5.5

Brighton Pilsner

4.0% ABV | 330ml

5.5

Bolney Estate Pinot Gris

West Sussex | 12.5% ABV

125ml 12 | Bottle 60

Bolney Estate Brut, Sparkling Wine

West Sussex | 12.5% ABV

250ml 10 | Bottle 60

SNACKS & NIBBLES

Sourdough 4

Caramelised onion butter. (251 kcal)

Marinated Olives 4

(227 kcal)

Smoked Almonds 4

(93 kcal)

SUSSEX BOARD FOR SHARING

Cured Charcuterie 19.5

Sussex cured meats and Sussex cheeses.
Platter of four meats, four cheeses served with focaccia, crackers,
and onion chutney. (1471 kcal)

SMALL PLATES

"Sussex Tapas" Designed for sharing, we recommend one dish as a light meal for one person,
or two or three dishes for sharing with a delicious glass of wine.

Torched Smoked Mackerel 12.95

Confit potato, dill and beetroot. (539 kcal)

Hove Lobster Tortellini 15.95

Pumpkin and sage burnt butter. (717 kcal)

Barbequed Heritage Carrots 6.95

Whipped Sussex feta and chimichurri. (704 kcal)

Brighton Gin Cured Trout 8

Pickled cucumber and fennel slaw. (228 kcal)

Scallops & Pork Belly 13.95

Maple lemon charred pork belly, Bramley apple. (482 kcal)

Sussex Smoky 11.5

Baked leeks, cheddar cheese and smoked haddock. (313 kcal)

LARGE PLATES

Our large plates are great as a main dish for one or sharing between two
accompanied by a small plate or two.

Brighton Bier Battered Fish & Chips 17.95

Minted pea puree and tartare sauce. (595 kcal)

Homemade Truffle Gnocchi 16.95

Wild mushroom and spinach. (389 kcal)

South Coast Niçoise Salad 12

Baby gem, new potato, green beans, marinated olives,
and classic French dressing. (275 kcal)

ADD: Boiled Free Range Egg 0

South Coast Mackerel (156 kcal) 6

Grilled Chicken Breast (244 kcal) 5

Marinated Sirloin Steak 32

Hand cut chips, grilled vegetables
and chimichurri. (848 kcal)

Coq Au Vin 17.95

Pan roasted chicken wrapped in bacon,
wild mushrooms, confit potatoes, roast shallot,
carrot, greens and red wine jus. (508 kcal)

Selection of South Coast Seafood 19.95

Scallops, mussels, cod, mackerel, white wine sauce
and duchess potato. (653 kcal)

SIDES

Buttered Herb New Potatoes (167 kcal) 4

Tenderstem Broccoli and Garlic   (58 kcal) 5

Buttery Mash (122 kcal) 4

Skinny Fries and Truffle Oil   (501 kcal) 4.5

TO FINISH

Sussex Pond Pudding 7.95





Suet and lemon pudding,
crème anglaise. (758 kcal)

Sussex Cheese Board 9.95

Brighton blue, Golden Cross goats, Flower Marie brie,
Sussex Chardner, chutney and grapes. (1386 kcal)

Chocolate Cigar 7.95

Salted caramel ice cream and
smoked almonds. (340 kcal)

 **DISCOVER LOCAL:** Experience fresh local taste here. |  Vegetarian |  Vegan |  NGCI: No Gluten Containing Ingredients | EU Food allergen information contained within menu items is available via a team member | 125ml & 175ml measures are available on request. | All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. | **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. | **CALORIES:** Adults need around 2000 kcal a day.



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RESTAURANT · BAR · TERRACE