

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 ENGLISH WINES & SPARKLES

SUSSEX INSPIRED COCKTAILS

- Sussex Spritz 12**
St Germain, Bolney Bubbly, Soda, Mint
- South Coast Negroni 12**
Campari, Bolney English Vermouth, Brighton Gin
- Seafront Sunset 12**
Malibu, Chambord, Pineapple, Grenadine
- Brighton Blush 12**
Raspberry Vodka, Chambord, Sugar Syrup, Grenadine, Cranberry Juice, Lime


BOLNEY ENGLISH WINES & SPARKLES

- Bolney Bubbly Rose NV**
🍷 125ml **10** | 🍷 Bottle **55**
- Bolney Bubbly Sparkling**
🍷 125ml **10** | 🍷 Bottle **60**
- Bolney Estate Blanc de Blanc Brut**
🍷 Bottle **70**
- Bolney Lychgate Rosé**
🍷 175ml **9.5** | 🍷 250ml **12.5** | 🍷 Bottle **36**
- Bolney Estate Lychgate Red**
🍷 175ml **9.5** | 🍷 250ml **12.5** | 🍷 Bottle **36**
- Bolney Estate Pinot Noir**
🍷 Bottle **40**
- Bolney Lychgate Bacchus**
🍷 175ml **10** | 🍷 250ml **13.5** | 🍷 Bottle **40**
- Bolney Estate Pinot Gris**
🍷 175ml **12** | 🍷 250ml **14.5** | 🍷 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
Beal's farm cured meats and Sussex cheese's platter of four meats, four cheeses served with sourdough, crackers and onion chutney. (1471 kcal)

The Bolney Wine Flight 12.50
A classic Bolney trio to accompany your Sussex Charcuterie.
Consist of 75ml glasses of Bolney Bacchus, Bolney Lychgate Red and Bolney Lychgate Rosé

The Bolney Sparkling Flight 12.50
A refreshing trio of English Sparkling wines. Consist of 75ml Bolney Bubbly , Bolney Bubbly Rose, Bolney Brut Cuvee.





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.




- Lamb Meatballs 12.50**
Anchovy salsa and parmesan. (878 kcal)
- Brighton Gin Cured Trout   8**
Pickled cucumber and fennel slaw. (228 kcal)
- Hove Lobster Tortellini  15.95**
Pumpkin and sage burnt butter. (717 kcal)
- Scallops & Bacon  13.95**
Maple lemon crispy streaky bacon, Bramley apple. (227 kcal)
- Barbequed Heritage Carrots   6.95**
Whipped feta and chimichurri. (704 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.





- Beer Battered Fish & Chips  17.95**
Haddock, minted pea puree and tartare sauce. (595 kcal)
- Braised Rib of Beef  30**
Slow cooked rib of beef, confit tomato, parmesan & olive oil mashed potato, charred summer greens. (1249 kcal)
- Homemade Truffle Gnocchi  16.95**
Wild mushroom and spinach. (389 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)
- Niçoise Salad   12**
Baby gem, new potato, green beans, marinated olives, and classic French dressing. (275 kcal)
- Pan Fried Cod  19.95**
Pan fried cod, mussel, scallop, in a lobster sauce with roasted fennel and potatoes. (504 kcal)
- ADD: Boiled Free Range Egg (77 kcal) 0**
- Grilled Tuna (156 kcal) 6**
- Grilled Chicken Breast (244 kcal) 5**

SIDES

- Buttered Herb New Potatoes   (167 kcal) 4** | **Buttery Mash   (122 kcal) 4**
- Tenderstem Broccoli and Garlic   (58 kcal) 5** | **Skinny Fries and Truffle Oil   (501 kcal) 4.5**

TO FINISH

- Chocolate Delice  7.95**
Salted caramel mousse, cherries, toasted hazelnuts. (889 kcal)
- Summer Berry Cheesecake  7.95**
(428 kcal)
- Sussex Cheese Board   9.95**
Brighton blue, Golden Cross goats, Flower Marie brie, Sussex Charmer, chutney and grapes. (1386 kcal)
- Selection of Sorbets   6.50**
(179 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 | Wine by the glass is available in 125ml measures 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