

# 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

Just 25 minutes from our hotel, Bolney Wine Estate crafts award-winning still and sparkling wines that capture the essence of the Sussex countryside and our local Coastal spirit.

#### 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** **V** 4  
Seaweed butter (510 kcal)

**Padron Peppers** **VE** **G** 6  
Sea salt (82 kcal)

**Marinated Olives** **VE** **G** 4  
(251 kcal)

**Fried Courgette** **VE** 6  
Aubergine dip (237 kcal)

**Smoked Almonds** **VE** **G** 4  
(302 kcal)

**Mini Bruschetta** **VE** 6  
Tomato & basil (237 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.*

**Spiced Carrots** **V** **G** 8  
Feta & yoghurt (229 kcal)

**King Prawns** **G** 12.95  
Chilli, garlic and herb butter (254 kcal)

**Lamb Meatballs** 12.50  
Anchovy salsa, parmesan (878 kcal)

**Beetroot Hummus** **VE** 8  
Roasted broccoli, orange & toasted almonds, flat breads (527 kcal)

## CHARCUTERIE BOARDS

### The Sussex 25.95

Beal's farm cured meats and Sussex cheese's, olives, sourdough, crackers & chutney (964 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 Coastal 28.95

Smoked salmon, mussels, king prawns, seafood croquettes, sourdough (980 kcal)

### The Bolney Sparkling Flight 12.50

A refreshing trio of English Sparkling wines. Consist of 75ml Bolney Bubbly, Bolney Bubbly Rose, Bolney Blanc de Blanc

## COASTAL CLASSICS

### Moules Mariniere

White wine, cream, shallots, garlic, sourdough  
Small 12 (798 kcal) | Large 20 (1047 kcal)

### Beer Battered Haddock 18.95

Hand cut chips, pea puree, tartare sauce (597 kcal)

### Steak Frites

8oz sirloin, fries, watercress, bearnaise sauce (866 kcal)  
ADD: King Prawns (693 kcal) 6

### Sussex Chowder

Seafood, potato, sourdough (470 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.*

### Coq Au Vin

Chicken wrapped in streaky bacon, baby vegetables, fondant potato, wild mushroom & red wine jus (508 kcal)

### Sussex Vegan Burger

Vegan patty, brioche-style bun, vegan cheese, barbecue sauce & skinny fries (783 kcal)

### The Coastal Angus Burger 17.95

Aberdeen angus beef patty, brioche-style bun, burger sauce, bacon, emmenthal cheese & skinny fries (1415 kcal)

### Pan Fried Cod

Lobster risotto, chorizo crumb (472 kcal)

## COASTAL BOWLS

### Smoked Salmon

**14.95**  
King prawn, avocado, cucumber, carrot, green beans & quinoa (944 kcal)

### Marinated Tofu

**12.95**  
Avocado, cucumber, carrot, green beans & quinoa (652 kcal)

### Niçoise Salad

**12**  
Baby gem, new potato, green beans, olives, egg and a classic french dressing (275 kcal)  
ADD: Grilled Chicken Breast (244 kcal) 6  
Grilled Tuna Steak (209 kcal) 8

## SIDES

### Buttered Herb New Potatoes

**5** | Skinny Fries **VE** **G** (214 kcal) 5

Triple Cooked Chips **VE** **G** (152 kcal) 5 | Tenderstem Broccoli and Garlic **VE** **G** (110 kcal) 5

Green Leaf Salad **VE** **G** (265 kcal) 5

## SANDWICHES 12PM - 4PM

*All served with skinny fries & a choice of breads*

### Roast Beef

**8**  
Horseradish (1131 kcal)

### Prawn

**8**  
Marie rose sauce, lettuce, cucumber, tomato (635 kcal)

### Egg Mayonnaise

**8**  
Watercress (730 kcal)

### Smoked Salmon

**8**  
Cream cheese, cucumber, watercress (702 kcal)

### Ham & Cheddar

**8**  
Caramelised onion chutney (751 kcal)

ADD: Soup of the day 4

## TO FINISH

### Seasonal Cheesecake

**V** 7.95  
Biscoff biscuit base, whipped cream cheese mousse & seasonal berries (317 kcal)

### Chocolate Delice

**V** 7.95  
Salted caramel mousse, cherries, toasted hazelnuts (776 kcal)

### Lemon Posset

**V** 7.95  
Raspberries, shortbread, meringue (384 kcal)

### Sussex Cheese Board

**V** 7.95  
Onion chutney, grapes, crackers (584 kcal)

The background of the image is a high-angle, aerial photograph of ocean waves. The waves are white and foamy at the top, transitioning into a deep teal and then a dark blue at the bottom. The texture of the water is visible throughout.

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RESTAURANT • BAR • TERRACE