

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 4**
Seaweed butter (510 kcal)
- Marinated Olives 4**
(251 kcal)
- Smoked Almonds 4**
(302 kcal)
- Padron Peppers 6**
Sea salt (82 kcal)
- Fried Courgette 6**
Aubergine dip (237 kcal)
- Mini Bruschetta 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 8**
Feta & yoghurt (229 kcal)
- Lamb Meatballs 12.50**
Anchovy salsa, parmesan (878 kcal)
- King Prawns 12.95**
Chilli, garlic and herb butter (254 kcal)
- Beetroot Hummus 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 Coastal 28.95**
Smoked salmon, mussels, king prawns, seafood croquettes, sourdough (980 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 Blanc de Blanc

COASTAL CLASSICS

- Moules Mariniere**
White wine, cream, shallots, garlic, sourdough
Small **12** (798 kcal) | Large **20** (1047 kcal)
- Steak Frites 28.95**
8oz sirloin, fries, watercress, bearnaise sauce (866 kcal)
ADD: King Prawns 6 (693 kcal)
- Beer Battered Haddock 18.95**
Hand cut chips, pea puree, tartare sauce (597 kcal)
- Sussex Chowder 12**
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 18.95**
Chicken wrapped in streaky bacon, baby vegetables, fondant potato, wild mushroom & red wine jus (508 kcal)
- Sussex Vegan Burger 15.95**
Vegan patty, brioche-style bun, vegan cheese, barbeque 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 22**
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 6 (244 kcal)
Grilled Tuna Steak 8 (209 kcal)

SIDES

- Buttered Herb New Potatoes 5** (235 kcal) | **Skinny Fries 5** (214 kcal)
- Triple Cooked Chips 5** (152 kcal) | **Tenderstem Broccoli and Garlic 5** (110 kcal)
- Green Leaf Salad 5** (265 kcal)

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 7.95**
Biscoff biscuit base, whipped cream cheese mousse & seasonal berries (317 kcal)
- Chocolate Delice 7.95**
Salted caramel mousse, cherries, toasted hazelnuts (776 kcal)
- Lemon Posset 7.95**
Raspberries, shortbread, meringue (384 kcal)
- Sussex Cheese Board 7.95**
Onion chutney, grapes, crackers (584 kcal)

DISCOVER LOCAL: Experience fresh local taste here. | **V** Vegetarian | **VE** 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.



COASTAL

RESTAURANT • BAR • TERRACE