

# Cyan.

## NIBBLES

**Cassava root crisps (VG) | £5.50 | 354 kcal**  
Garlic oil, smoked almond houmous

**Toasted bread (V) | £5 | 352 kcal**  
Whipped burnt butter

**Marinated mammoth olives (VG) | £5 | 65 kcal**

## STARTERS & SMALL PLATES

**Sticky glazed pork belly | £8.50 | 532 kcal**  
Kimchi, Korean spice, sesame

**Soupe de poissons | £9.50 | 466 kcal**  
Croutons, gruyere, rouille

**Crispy kale stems (VG) | £7.50 | 254 kcal**  
Pomegranate, sweet chilli

**Burrata (V) | £8.50 | 409 kcal**  
Grilled peach, beetroot, toast, pomegranate, caramelised pecans

**Prawn & crayfish cocktail | £12 | 482 kcal**  
Bloody Mary (or Virgin Mary) shot, celery, croute, endive

**Textured mackerel pâté | £7.50 | 415 kcal**  
Horseradish mousse, beetroot gel, toasts

**English asparagus (V) | £9 | 332 kcal**  
Confit egg yolk, crispy onion, pea purée, fried bread

## PLATTERS

*Can be enjoyed as a starter to share or as a main*

**Market oysters | 6, £18 or 12, £34  
74/133 kcal**  
Raspberry vinegar, shallot

**Sussex charcuterie | £26.50 | 726 kcal**  
Mammoth olives, artichoke purée, bread  
*Add quince & Mayfield cheese | £6 | 406 kcal*

**Seasonal warm grilled garden vegetables (VG) | £24 | 678 kcal**  
Olives, artichoke purée, bread

**Fruits de mer | £36 | 667 kcal**  
Marie rose, bread

## MAINS

**Cod | £22 | 728 kcal**  
Peas, broad beans, French beans, minted potatoes, coppa crumb, herb fish cream

**Linguine | £19 | 541 kcal**  
Lobster, tiger prawn, chilli, spring onion, garlic, micro herbs

**Chicken | £19 | 712 kcal**  
Asparagus, crushed Jersey Royals, sweetcorn fritter, chicken jus, truffle

**Lamb rump | £26 | 731 kcal**  
Aubergine caviar, courgette, confit tomatoes, crispy lamb shoulder, olives

**Sussex sirloin steak | £34 | 976 kcal**  
Bloody Mary ketchup, fries

**Celeriac steak (VG) | £15 | 594 kcal**  
Vegan almond pesto, charred bok choy, sweetcorn purée

**Spiced aubergine (VG) | £15 | 578 kcal**  
Vegan feta cheese, avocado vierge, basil, skinny fries

**Local lobster | Half £29 or whole £58 | 667/849 kcal**  
Fries, saffron aioli

## SIDES

**Cauliflower romanesco (VG) | £5 | 159 kcal**  
Capers, parsley, butter crumb

**Chopped salad (VG) | £5 | 132 kcal**  
Radishes, sweet pickle dressing

**Buttered French beans | £5 | 261 kcal**  
Caramelised shallots, bacon

**Parmesan & truffle fries | £5 | 412 kcal**

**Roasted baby potatoes (VG) | £5 | 318 kcal**  
Olive oil, rosemary, Maldon salt

**Creamed potatoes (V) | £5 | 327 kcal**

If you require allergen information or have any questions about allergens, please ask your server.  
(V) VEGETARIAN (VG) VEGAN

A discretionary 12.5% service charge will be added to your bill, this is shared between our team.  
Adults need around 2000 kcal a day.



## DESSERTS

**Chocolate caramel delice (V)**

**£9 | 677 kcal**

Cookie crumbs, raspberries,  
mint chocolate gelato

**Gelato (V)**

**£6 | 270 kcal**

3 scoops

**Pecan pie (V)**

**£8 | 788 kcal**

Yoghurt gelato, passionfruit sauce

**Vanilla panacotta (V)**

**£7 | 562 kcal**

Strawberry, meringue, gel,  
shortbread crumbs

**Pineapple tatin (VG)**

**£8.50 | 447**

Coconut sorbetto

**4 award-winning**

**Sussex cheeses (V)**

**£12.50 | 763**

Chutney, biscuits

**Coffee £4.50**

**Coffee with 3 handmade chocolates**

**£5.95 | 225 kcal**

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