

Aperitifs

Elderflower & prosecco Spritz with mint & lime 8
Sussex V&T: Bolney vermouth, tonic & orange slice 6.50
Sussex Blackdown Gin & tonic with lime 7
Raspberry & elderflower crush (non-alcoholic) 4

Nibbles

Anchovies, lemon mayo & toasted breads 7
Nibble board: Marinated olives, roasted almonds, bread & oils 6.50

Light Lunch – served Monday to Friday

Croque monsieur 8.50
Soup of the day with bread 5.95

Starters

Day Boat fish & shellfish soup with toasted bread -8
Salt & pepper Squid with coriander & garlic aioli -7
Chicken liver pate, toasted ciabatta & red onion marmalade -8
Tempura veggies with rosemary & sea salt (ve) – 7.50
Warm goat's cheese & pickled beetroot salad with toasted walnuts (V) -8/14
Seared scallops, cauliflower puree, crispy fried kale & turmeric oil – 10.50

Mains

Pea & mint risotto (V) (can be made vegan) -13.00
Fish pie with creamy mash & curly kale – 14.50
Smoked haddock risotto with poached egg – 15.50
Hake & pesto wellington with buttered spinach – 15
Fish & shellfish stew served with toasted garlic ciabatta – 16.50
Pan fried fillet of hake, spring onion mash, buttered spinach, poached egg & wholegrain mustard sauce – 17.50

East Beach Classics

Beer battered fish & chips, pea puree & tartare sauce 12.90
East Beach Cheeseburger & chips with mushroom, gherkin & relish 14

Sides:

Chips 3.50
Curly kale 4
Spinach 3.50
Mixed leaf salad 4
Spring onion mash 4