

WINE.

Glass is 175ml. Please ask for 125ml or 250ml.

RED WINE

Merlot/Cabernet Sauvignon, Paso Primero, Spain
£4.50 a glass / £18 a bottle
Medium bodied, fresh with a cherry core. (Ve)

Merlot, Umbrele, Romania
£5 a glass / £20 a bottle
Plums+blackberries - dark chocolate notes. (Ve)

Touriga, Quinta da Alorna, Portugal
£6 a glass / £24 a bottle
Powerful with black fruits and great depth.

Negroamaro, I Muri, Italy
£6.50 a glass / £26 a bottle
Medium bodied, velvety with notes of blackberries

Pinot Noir, Astoria, Veneto, Italy
£7 a glass / £28 a bottle
Bright berry flavours, touch of earthy spice..

Nero D'Avola, Biscaris, Sicily
£35 a bottle
Organic, biodynamic, natural, small batch wine.
Deep red, ruby rich, perfect winter wine.

SPARKLING

Prosecco, Pirani, Italy
£4.50 a 125ml glass / £24 a bottle
Extra dry, classic prosecco.

Syrah rosé, L'Alezan 'Merci', France
£35 a bottle Delicately sparkling natural pét-nat,
raspberry notes.

Champagne, Veuve Borodin, France
£40 a bottle
Rich and complex with brioche notes.

DESSERT WINE

Sherry El Candado, Pedro Ximenez, Spain.
£6 (per 75ml glass.)

Red and White Port Ramos, Portugal
£5 (per 75ml glass)

WHITE WINE

Organic blend, Te Quiero, Spain
£5 a glass / £20 a bottle
Old fashioned grape varieties,
flavoursome, rich, vibrant.

White Rioja, Luis Canas, Spain
£5.50 a glass / £22 a bottle
Unoaked, zesty, elegant, young white rioja. (Ve)

Picpoul de Pinet, Ornezon, France
£6 a glass / £24 a bottle
Very fresh with bracing grapefruit and citrus fruit

Local Blend, Tillingham, East Sussex
£6 a glass / £15 a 500ml carafe
A light, low intervention wine made from Ortega,
Müller Thurgau and Chardonnay. Fresh with a
pleasant sourness and a cider-like finish.

Sauvignon Blanc, Mikaël Bouges, France
£7 a glass / £28 a bottle
Natural wine from the Loire Valley, organic, ripe fruit
flavour, lime + mineral notes.

Arinto Chardonnay, Quinta da Alorna, Portugal
£30 a bottle
Fresh, citrus aromas, hints of oak and vanilla

ROSÉ

Cinsault, Pierre et Papa, France
£4.60 a glass / £18 a bottle
Refreshing rosé bursting with red fruits. (Ve)

Pinot Nero, Rosapasso, Italy
£6 a glass / £24 a bottle
Fruity, pale, strawberries, cherries.

BOTTLE/CAN BEER.

Romney Marsh (Kent) Bohemia Lager

Modern lager, hop aroma 4.3% £4.90

Northern Monk (Leeds) Eternal

Session IPA 4.1% - £4.50

Northern Monk (Leeds) Striding Edge

Light pale - citrusy and fresh 2.8% - £4.50

The Kernel (London) Pale Ale

Galaxy and Mosaic hopped pale 5.4% - £4.90

The Kernel (London) Table Beer

Citrusy and fruity 3% - £4.90

Romney Marsh (Kent) Romney Rainbow

Lockdown Summer Ale - 20p to NHS. 3.8% £4.90

Brewdog (Scotland) Punk IPA

Light, golden, explosion of flavour - 5.6% £4

Unity Brewing Co (Southampton) Nocturne

Oatmeal Porter, full silky porter - 5% £4.50

Lervig (Norway) Perler for Svin

Azzaca, Mosaic & Simcoe hoppy IPA 6.3% £4.50

Garage Beer Co (Barcelona) Ocata

IPA with Simcoe & Palisade hops 5.4% £4.50

Bristol Beer Factory Southville Hop

American IPA, malty and moreish 6.5% - £4.90

Rothaus (Germany) Pilsner

Alcohol free pilsner from the Black Forest 0.5%
£4.90

Brewdog (Scotland) Nanny State

Dry hopped alcohol free pale 0.5% £4.90

SPRITZ's, COCKTAILS & MIXES.

Warm winter 'pimms' - £8

'Sipsmith London Cup', Rumbustian rum, spiced apple juice served warm

Dark and Stormy - £8.50

Hastings Rumbustian rum, Fever-tree ginger beer, lime

Black Velvet - £7

Local stout and prosecco served in a silver tankard

Porto Tonic - £7

Ramos white port, Fever-tree tonic, ice, mint, orange

Crown Negroni- £6.50

Mikkeller gin, Paso vermouth, Campari, ice, orange

Whisky Mac- £7.50

Pig's Nose whisky, ginger wine, ice, orange

Elderflower Gin Fizz - £8

Mayfield Gin, elderflower cordial, lime, soda, cucumber

Raspberry Bellini - £6

Prosecco, Bramley & Gage artisan raspberry liqueur

Crown Red Snapper - £8

(or Bloody Mary, ask for vodka - £6)

Pomo Italian tomato gin, port, tomato juice, Worcestershire sauce, celery salt, Tabasco

'The Eric' - £3.50

Half a pint of ale, Fever-tree ginger beer

AUTUMN MENU

**** Please inform us before ordering if you have an allergy or intolerance ****

BAR SNACKS

- Chips with herb salt - £3 (V - ask for Ve)
- Homemade bread and butter - £3.50 (V - ask for Ve)
- Beetroot dip with homemade bread - £4 (Ve)

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SMALLER PLATES

- Roasted Jerusalem artichoke and pear soup, Jerusalem artichoke and red onion fritter - £5.50 (V - ask for Ve)
- Herb fishcake, remoulade - £7
- Mussels & pancetta bacon steamed in beer, with beer soda bread & Marmite butter - £8
- Wild mushroom dumplings, roast squash, umami braised field mushrooms, chestnuts, Twineham Grange cheese - £7.50 (V - ask for Ve)
- Crispy chicken, hazelnut and chilli satay, chilli pickled salad - £7.50

BIGGER PLATES

- Crispy celeriac and coriander terrine, carrot puree, pickled beetroot, toasted sunflower seeds - £13 (Ve)
- Red wine poached pear waldorf salad, walnuts, bitter leaves, Brighton Blue cheese croquette - £13 (V)
- Pan fried coley, confit potatoes, braised hispi cabbage, with cockles & butter sauce - £16.50
- Glazed roast pork loin, crushed Maris Peer potatoes, carrots, mushroom and truffle puree, onion gravy - £15

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PUDDINGS

- Salted hazelnut bread pudding, salted caramel, frozen yoghurt - £5.50 (V)
- Pumpkin pie, pumpkin seed brittle, chantilly cream - £5.50 (V)
- Apple strudel with apple sorbet - £5.50 (Ve)
- Ice cream: Caramelised ale & toffee - £3 for 2 scoops (V)
- Sorbet: Apple / Mint & cucumber - £3 for 2 scoops (Ve)

Children's Meals

- Fishcake and chips - £6
- Crispy chicken and chips - £6
- Beetroot dip, crudites, bread (Ve) - £4

Our food is homemade using locally sourced ingredients. Game and fish may contain shot and bones.

Our homemade bread is made using organic flour.. (V) - vegetarian (Ve) - vegan

KEG

Rothaus Pilsner

Germany

Crisp, refreshing German lager. 5.1% - £5

Rothaus Hefeweizen Wheat Beer

Germany

Refreshing, sparkly, top fermented beer brewed from wheat. A typical wheat bouquet with hoppy scented tones and a light fruity aroma. 5.1% - £5.30

Crown Pilsner

Brewed by Oechsner in Germany

Refreshing house lager. 4% - £4.60

Brewing Brothers Marley's Stout

Hastings

Delicious and smooth, locally brewed oatmeal stout. 4.2% - £4.95

Three Legs Session IPA

Brede

Unfined and Hazy

4.5% - £4.95

Lost Pier Paddleboarder Pale

Brighton

A super session pale. Single hopped with Mosaic giving fresh notes of blueberry, tangerine and papaya fruits.

3.4% - £4.95

ABYSS Brewing Super Pale

Uckfield

Super more-ish hazy pale. Brewed with flaked oats and Citra and Equanot hops

4.4% - £4.95

Duration Brewery You End Up Where You Were

Norfolk,

Elegant, citrus, crisp & refreshing table pale

3% - £4.95

CASK

Cellar Head Green Hop Pale

Flimwell

Fresh green hop pale ale brewed with "green" Ernest Hops from Tenterden, Kent 5% - £4.00

Romney Marsh Golden Ale

Kent

A richly golden, easy-drinking ale with orange Citrus notes and gentle bitterness 3.9% - £3.80

CIDER

Ascension Aeronaut Sparkling Cider

Polegate, East Sussex

Fresh and fruity session sparkling cider. 4.6%: - £4.70

Ascension Pilot Still Cider

Polegate, East Sussex

Super fruity session traditional still cider. 4.8%: - £4.50

Ascension Glow Hot Cider

Polegate, East Sussex

Hot cider spiced with cinnamon.

4%: - £4.50 / add a shot of Calvados - £6.50

OKTOBERFEST BEER BOTTLES

Rothaus Marzen Export Eis-Zapfle

Full-bodied and malty. 5.6% £4.90

Paulaner Oktoberfest

Rich toffee tones 5.6% 50cl £4.90

Andechs Weisse Dunkel

Dark Weissbier 5% 50cl £4.90

Ayinger Altbairisch Dunkel

Dark with a golden-brown gleam 5% 50cl £4.90

Hacker-Pschorr Weissbier

Traditional weissbier 5.5% 50cl £4.90

