

ALL DAY

SMALL (FOR STARTERS, SHARING OR A SNACK WITH YOUR DRINK)

TOASTED ALMONDS & OLIVES [PLANT BASED] 4.9

HONEY GLAZED CARROTS [v] 6.9
with greek yoghurt, dates, mint, toasted walnut & crisp shallots

BURRATA [v] 9.7
tomato, olive oil

CHICKEN AND DUCK LIVER MOUSSE 8.4
with crumpet, pickled kumquat & blackberry relish

FRITO MISTO 8.7
crisp-fried local mixed fish & vegetables

ORGANIC MEATBALLS 8.9
local sussex dry-aged beef & pork, slow roasted tomato stew, fior di latte

CRAB & POTATO ROSTI 10.4
fresh crab, mayo, laser potato cake, pickled kumquats & golden caviar

AVOCADO & PEAR [PLANT BASED] 7.9
with ponzu tahini vinaigrette, miso & toasted walnuts

REDROASTER CAESAR [PLANT BASED] 7.2 / 12.4
light salad, caesar dressed w shitake bacon, gochuchang, toasted crumbs, walnut parm & white kimchi on the side

FOR THE TABLE

BREAD & OIL [PLANT BASED]
herb focaccia with kalamata olive oil
4.5 / 7.0

GARLIC & DILL TOTS [v]
tater tots toasted in garlic butter & fresh dill, served with whipped creme fraiche & curry ketchup 8.9

FRESH GUACAMOLE & CRUDITES
[PLANT BASED]
fresh avo dip, tahini dip, summer vegetable crudites, cassava crackers 11.9

PASTA / SALADS

TRUFFLE MUSHROOM [v] | mushroom cream, breadcrumbs, burrata, linguine 13.9

CHILLI CRAB LINGUINE | fresh white & brown crab, chilli, white wine, lemon 14.4

TUSCAN KALE RIGATONI [plant based] | cavolo nero pesto, rigatoni, lemon crumb 11.9

FRESH FIGS & BURRATA [v] | fresh figs & burrata served on 'flour pot' focaccia with fresh salad & vinaigrette 12.4

WARM CHICKEN SALAD | leaves w roasted chicken, pickled pear, toasted walnut, caperberries & kale pesto dressing 13.7

LARGE PLATES

PARMESAN CHICKEN SCHNITZEL | white-meat chicken, breaded & fried, served w fresh cabbage & onion slaw dressed in a light miso mustard vinaigrette, skin-on frites w aioli, fresh lemon & tonkotsu sauce 16.9

ORGANIC CHEESEBURGER | 1/3lb fresh sussex organic beef, crispy smoked bacon, cheese melt, onion, house sauce served in a truffle parmesan bun w skin-on fries or colcannon 17.4

STEAK FRITES | pan roasted local organic minute steak w skin-on frites, bearnaise sauce 18.9

RARE-BREED SUSSEX SIRLOIN | local organic pasture-raised sirloin off the bone w skin-on frites & bearnaise sauce 24.9

SLOW ROASTED LAMB SHOULDER | slow braised organic lamb, pickled currants, fig leaf vinegar, herb greek yoghurt served 21.7

KIMCHI MUSHROOM PIE [PLANT BASED] | house made chestnut & portobello mushroom pie, miso onion jus, colcannon & roasted leeks 17.9

PAN ROASTED HAKE | fresh roasted hake served w potato rosti, roasted leeks & sriracha cream 19.7

FRESH FISH & CHIPS | fresh hake, lightly fried w malt vinegar batter & served w skin-on frites, homemade dill tartare sauce & curry ketchup, maldon & fresh lemon 16.9

SIDES

skin-on fries w housemade aioli 4.2 streaky bacon 3.4
green salad 3.9 avocado, lemon, salt 3.0

PLEASE ASK FOR OUR DESSERT MENU

CELEBRATE WITH US



PLEASE NOTE - NOT ALL INGREDIENTS ARE LISTED.

YOU SHOULD ALWAYS ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHEN, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS & THEREFORE CANNOT ACCEPT ANY LIABILITY IN THIS RESPECT. IF YOU HAVE A LIFE THREATENING ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST INSTANCE. WE ADD A DISCRETIONARY 10% SERVICE CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.