

FESTIVE *packages*

With shoreline inspiration, we've brought together some great ideas for festive celebrations. We can cater for all events & happy to work with you to make your booking nice & easy to organise with warm hospitality on the day of your visit.

evening feast £68pp

From 5pm for 8+ppl

Share a festive meal with specials chosen from our landings board with festive flare & a selection of starters to share.

Coombeshead sourdough, butter, Dorset sea salt
Cod cheek skewers, cranberry & orange
Coombeshead mangalitza ham, house pickles
Spiced Dorset crab, cheddar biscuit, mandarin
Hafod Cheddar & celeriac croquettes
Burrata, samphire, hazelnut & sultana
Smoked cod roe, sprout top, bacon toast
Potato, parmesan & sage straws

And followed by sharing from our landings board
Cured & roasted Peterhead cod fillet
Aged & grilled short rib, sourdough glaze

Pumpkin & sage ravioli, Sussex ricotta
(vegetarian option on request)

Served with handcut chips, rosemary salt

'And after'

Madeleines, chocolate orange sauce
& optional...

Espresso martini (£9 supplement)
Neal's yard cheese, Hafod cheddar,
Tunworth, apple chutney (£5 supplement)

for the table

Coombeshead sourdough per guest £2

Maldon, mignonette (3/6) £11.5/23

Atlantic Edge, mignonette (3/6) £15/30

Dressed Maldon, roasted peach bellini granita £5

Crispy oyster, Sussex 'Do'ya', oregano oil (2) £12

Faber selection (2 Maldon naked, 2 dressed, 2 crispy) £30

Smoked haddock croquettes (3) £12

apertifs

English 75 £15

Alcohol free ginger &
cranberry spritz £8
Botivo, cranberry, ginger beer

drinks packages

We have a range of drinks packages.
order & pay before the 31st October
for 10% off.



book & see more here

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 12.5% service charge will be added and goes directly to our amazing front of house and back of house teams.