

TASTING MENU

Bloody Mary oyster shot, vodka, tabasco

Smoked salmon, courgette salad, crouton

Tiger prawn thermidor

Sea bass, gnocchi, sun-dried tomato, chimichurri

Crab & parmesan pie

Lemon sorbet, limoncello drizzle

Beef rump steak, crispy dauphinoise potato, nduja mayonnaise

Plum carpaccio, ash goat cheese, chutney, port

Caramelized fig & lemon curd, vanilla ice cream

9 courses £69.00
(To be taken by the entire table)

FOOD ALLERGIES AND INTOLERANCES

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APPETISERS

Assorted bread, butter & pâté (V & G/F available)	£4.00	Olives, paprika, cumin, garlic & herbs V & G/F	£4.00
Hickory smoked almonds, cayenne G/F	£3.50	Selection of our appetisers	£9.50

OYSTERS

“We celebrate oysters from all around the British Isles, dealing directly with the farmers, we ensure you receive the best oysters in the peak of condition”

Jonathan Speirs

ENGLISH'S OYSTERMAN

RAW

Rock oysters G/F	1 / 6	£3.00 / £17.00
Native oysters G/F		£4.50 / £26.00

Served on ice with mignonette, tabasco sauces and lemon
Please see our blackboard for today's selection

SHOT

Bloody Mary oyster shot, vodka, tabasco	£6.00
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COOKED

Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	3 / 6	£11.00 / £21.00
Oysters Rockefeller, Pernod, onion, spinach, parmesan, butter, breadcrumbs G/F		£11.00 / £21.00
Oysters, lightly & crisply battered, tartare sauce, lemon G/F		£11.00 / £21.00

All our oysters are depurated prior to delivery, however, there is always a degree of risk when eating uncooked seafood.

CAVIAR



20g Exmoor Caviar, blinis, cucumber, crème fraiche	£45.00
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STARTERS

Shrimp croquettes, salad leaves, aioli	£10.00
Fried calamari, nduja mayonnaise, courgette salad, gremolata	£10.00
Bisque, crab & lobster, brandy cream, croutons	£10.00
Smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread	£12.00
Crab salad, hen egg, lettuce, lemon mayonnaise G/F	£14.00
Chicken liver parfait, butter, gherkins, cheddar scones, rocket	£10.00
Burger, brioche bun, borlotti beans & peppers patty, halloumi, fried egg, tomato, lettuce, Maryrose sauce V	£10.00

THE FOLLOWING DISHES ARE AVAILABLE AS A STARTER OR MAIN COURSE:

Mussels marinières, shallot, garlic, white wine, cream, thyme G/F	£10.00 / £18.00
Scallops, St Jacques, or garlic butter G/F	£13.00 / £25.00
Tiger prawns, cocktail, or garlic butter G/F	£13.00 / £25.00

MAIN DISHES

Lobster, thermidor, or garlic butter G/F	Market price
600g Dover sole "à la meuniere" or grilled, tartare sauce G/F	£39.00
Gnocchi, lobster & crab ragout, chilli, crispy squid, basil	£29.00
400g fish of the day "en papillote", caperberries, sun-dried tomato puree, crispy dauphinoise potato, beurre blanc G/F	£20.00
Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F	£20.00
Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F*	£18.00
250g Sussex reared beef rump steak French fries, rocket salad, garlic butter or chimichurri G/F	£23.00
300g Gloucestershire old spot pork "cotoletta", sauté potatoes, wilted spinach, peppercorn sauce	£21.00
Baked gnocchi, mushrooms 3 ways, broccoli puree, eve's blue cheese fondue, walnuts V	£18.00

*A 50 pence voluntary, optional donation to the Fishermen's Mission will be added for each portion of fish & chips on your bill



FOR SHARING

(Minimum two persons)

Starter platter,	£14.00pp
Smoked salmon, fried calamari, shrimp croquette, chicken liver parfait, mussels marinières	
Cold platter, G/F	£33.00pp
Tiger prawns, clams, mussels, raw rock oysters, smoked salmon, dressed brown crab, mignonette, lemon mayonnaise, Maryrose sauce, aioli, lemon	
Hot platter, G/F	£37.00pp
Scallops, tiger prawns, clams & mussels marinières, whole seabass, plaice & monkfish, tempura oysters, tartare sauce, garlic butter, lemon	
Market fish of the day, G/F	Market price
Locally caught fish. Seasoned and roasted with butter, lemon & oil. Served with a side of your choice, beurre blanc, garlic butter & tartare sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish.	
Seafood stew, G/F	£30.00pp
Seabass, monkfish & plaice tranches, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley	

ADD TO YOUR MAIN DISHES

3 x Scallops, seared G/F	£10.00
3 x Tiger prawn, pan fried or poached & chilled G/F	£10.00
20g of Exmoor Caviar, cucumber G/F	£40.00
Lobster, poached, hot or chilled G/F	Half £22.00 / Whole £40.00

SIDE DISHES

House cuts, chips or Skin on fries G/F	£4.00	Broccoli, olive oil, chilli, flaked almonds V G/F	£4.50
New potatoes, olive oil, garlic, thyme V G/F	£4.00	Mixed leaf salad, cucumber, tomato, shallot V G/F	£4.50
Mash potato, butter, herbs V G/F	£4.00	Tomato salad, shallot, tabasco, basil V G/F	£4.50
Traditional mushy peas V G/F	£4.00	Rocket salad, balsamic glaze, parmesan G/F	£5.00
Garden peas, butter, parsley V G/F	£4.00	Spinach, wilted or creamed, nutmeg V G/F	£6.00

Yuri Magni

ENGLISH'S HEAD CHEF

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A 12.5% discretionary optional service charge will be added to your bill
1 October 2021

Homeward Bound Festival Set Menu

STARTERS

3 x raw rock oysters, mignonette G/F
Shrimp croquettes, salad leaves, aioli
Bisque, crab & lobster, brandy cream, croutons
Fried calamari, nduja mayonnaise, courgette salad, gremolata
Chicken liver parfait, butter, gherkins, cheddar scones, rocket
Burger, brioche bun, borlotti beans & peppers patty, halloumi, fried egg, tomato, lettuce, Maryrose sauce V

MAIN COURSES

Mussels marinières, shallot, garlic, white wine, cream, thyme G/F
400g fish of the day "en papillote", caperberries, sun-dried tomato puree, crispy dauphinoise potato, beurre blanc G/F
Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F
Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F
300g Gloucestershire old spot pork "cotoletta", sauté potatoes, wilted spinach, peppercorn sauce
Baked gnocchi, mushrooms 3 ways, broccoli puree, eve's blue cheese fondue, walnuts V

PUDDINGS

Eton mess, port glazed figs, meringue, Chantilly, spiced biscuit crumble V
Dark chocolate brownie, crème fraiche, walnuts, mint V
Caramelized lemon tart, plum carpaccio, raspberries, almonds V
Sticky toffee pudding, butterscotch sauce, vanilla ice cream V
Olde Sussex cheese, chutney, oat crackers, grape V
Selection of ices & sorbets V/G/F

2 COURSES £24.50 | 3 COURSES £29.50

HOMeward BOUND FESTIVAL

A FESTIVAL OF MUSIC, CULTURE AND MARITIME HERITAGE

WITHIN THE LIVING COAST 2-3RD OCTOBER 2021

www.homewardboundfestival.com

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