

ITALIAN COCKTAILS

Fragolino £8.95

Wild strawberry liqueur and Prosecco
Served chilled in a flute glass

Negroni £8.95

Gin, red Vermouth and Campari, served
with ice and lemon and orange peel

Bellini £7.95

White peach and Prosecco served
chilled in a flute glass

Spritzer Aperol £8.95

An original combination of Aperol Campari
and Prosecco

NON ALCOHOLIC COCKTAILS

Lemon Daisy £3.95

Shot of lemon juice & grenadine, topped with
lemonade and soda- fizzy extravaganza!

Twisted Virgin Mary £3.95

Tomato juice, Worcester sauce,
Tobasco and homemade sweet chilli sauce
served with slice celery and celery salt

Apple and Mint Breeze £3.95

Fresh mint and limes shaken with fresh
Sussex apple juice, topped with soda water
a dash of elderflower

WORLD COCKTAILS

Margherita £9.95

Tequila, triple sec & fresh lime juice poured
into salt steamed glass

Espresso Martini £9.95

Vodka, crème de cacao, kahlua and shot of
espresso strained into a martini glass

Sex on the Beach £8.95

Vodka, Peach schnapps, orange & cranberry
juice over ice – a nice long drink!

Long Island Iced Tea £9.95

Vodka, Bombay Gin, Tequila & Cointreau
shaken with lemon juice and topped
up with coke

Porn Star Martini £9.95

Vanilla vodka, lime juice, passionfruit liqueur,
Passionfruit puree, vanilla sugar. Served
with a shot of Prosecco on the side

Mojito £7.95

White rum poured over fresh lime, sugar,
mint leaves and crushed ice topped with a
splash of soda water and garnished with
mint leaves and lime

Twisted Bloody Mary £6.95

Vodka, tomato juice, Worcester sauce, and
Tabasco and homemade sweet chilli sauce

Kir Royale £7.95

Crème de Cassis topped with Prosecco

Pimms No.1 £4.50 (jug 18.95)

Pimm's No. 1 poured over mixed fruit,
Cucumber and ice, topped with lemonade
and served with fresh mint leaf

W I N E S

Please ask for our wine list to see what specialist Wines and champagnes we offer from our cellar

House red or white wine

(175ml)	£4.20
(250ml)	£5.40
(750ml)	£15.95

Syrah Nero D'Avola (full bodied)

(175ml)	£5.95
(250ml)	£7.95
(750ml)	£21.95

House Pinot Rose

(175ml)	£4.95
(250ml)	£6.95
(750ml)	£18.95

Pinot Grigio Bianco

(175ml)	£4.95
(250ml)	£6.95
(750ml)	£18.95

Sauvignon Bianco

(175ml)	£4.95
(250ml)	£6.95
(750ml)	£18.95

S P A R K L I N G W I N E S

Prosecco £7.95/£25.95

This fine fruity Prosecco reveals hints of apple and pineapple. Ideal as an aperitif or to accompany light food

Asti Spumante £25.95

A light fully sparkling wine with a refreshing sweetness

Sebastian Brut Rose £7.95/£25.95

A stylish, elegant, structured sparkling wine that is fresh with a soft edge. The palate is packed with fresh strawberry flavours

C H A M P A G N E S

Moet & Chandon £61.95/£31.95 (1/2 bottle)

Rich full flavoured with good bottle age

Laurent Perrier Cuvee Rose £98.95

The quintessential rose- top quality, soft, elegant and full flavoured. Luxury!

Dom Perignon (Vintage) £150.00

Tones of brioche and honey combines with almond and apricot with a vibrant purity of fruit and a touch of minerality

BEERS

Italian Bottled beer	£3.80
Moretti	£2.30/4.30
Amstel	£2.30/4.30
Heineken	£2.30/4.30
John Smiths (440ml)	£3.80
Guinness (520ml)	£4.10
Kaliber (330ml)	£3.80
Crabbies ginger beer (500ml)	£4.20
Shandy half/pint	£2.30/4.00
Rekordelig Straw & lime (420ml)	£4.20
Magners Pear or Apple	£4.20

APERTIFS & SPIRITS

(25ml unless stated otherwise)

Mixers	<i>from</i> £0.50
Vodka, Gin, Bacardi	<i>from</i> £3.50
Rum	<i>from</i> £3.50
House brandy	<i>from</i> £3.50
Remy Martin VSOP	£4.50
Scotch whisky	<i>from</i> £4.00
Jack Daniels	£4.00
Malt whisky	<i>from</i> £4.50
Cinzano	£4.50
Martini	£4.50
Pernod	£4.00
Archers	£4.00
Malibu	£4.00
Southern Comfort	£4.00

SOFT DRINKS

Fresh orange	£2.90
Orange, cranberry, lemonade, tonic water, Pepsi, diet Pepsi	£2.20
Pineapple, grapefruit, tomato	£2.40
Organic Ginger Beer	£2.90
Elderflower Presse	£2.90
Sussex Cloudy Apple Juice	£2.90
Iced Lemon tea	£2.90
San Pellegrino Lim/orange	£2.40
Coca Cola/diet coca cola	£2.40
Juice cartons	<i>from</i> £1.20

COFFEE AND TEAS

English breakfast, Earl Grey	£2.25
Herbal Tea (ask for details)	£2.25
Cappuccino	£2.25
Espresso/double espresso	£2.25/2.75
Black/White Americano	£2.45
Macchiato/double	£2.25/2.75
Caffé Latte	£2.45
Black/ white	£2.25
Caffe Mocha	£2.45
Hot Chocolate/marshmallows	£2.45/2.75
Liqueur Coffee	£5.95
(Baileys, Tia Maria, Irish Whisky)	

LIQUERS & DIGESTIFS

(25ml unless stated otherwise)

Amaretto, Tia Maria, Kahlua	£4.00
Armagnac & Strega	£4.50
Sambuca, tequila & Grappa	£3.50
Dranbuie & Benedictine	£4.00
Amaro	£4.00
Cointreau	£4.00
Port	<i>from</i> £4.00
Baileys (50ml)	£4.50

SOMETHING SAVOURY

Barra Gallega baguette of red onion pepperonata, shaved Sussex halloumi and crisp salad served with homemade slaw (v) 7.50

Pulled pork and homemade BBQ sauce served on a Barra Gallega baguette with crisp salad and slaw 7.95

Sussex brie and homemade grape and apple chutney Served on a Barra Gallega baguette with side Salad and homemade slaw (v) 7.50

Homemade rump mince double beef burger (8oz) served in a floured bap served with homemade relish, homemade slaw, side salad with hand cut chips 9.95

Beer battered hake fillet with handcut chips, mushy peas, homemade slaw and salad garnish 11.95

Three free range egg omelette with a choice of fillings, served with thick cut chips, salad and homemade slaw (from: cheese, onion, mushroom, ham) 7.95

Sussex Ploughman's of Pedro Blanco ricotta, Pecorino, Sussex Brie and Brighton Blue served with coleslaw, pickles and toasted bread (v) 8.50

Pizza Margherita made with fresh tomato sauce and mozzarella 9.95

Pizza Caprini of Capricorn goats cheese, caramelised red onions, Sologgiati tomatoes, olives, peppers (v) 11.95

Pizza Al Fumo with tomato sauce smoked chicken breast, peppers, balsamic onions & mozzarella 13.95

Spaghetti bolognese, classic recipe made with a beef ragu 6.95/10.95

Duo of bruschetta; one topped with cherry tomatoes, diced olives, garlic & shallots. The other with truffle & sautéed mushrooms 4.25

SIDE ORDERS

Hand cut chips	3.75
Organic side salad	4.50
Mixed olives	3.95
Garlic bread	3.50

SOMETHING SWEET

We serve a daily selection of cakes, ice-creams and desserts.

Please ask for details

If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens