

**East Beach Cafe Dinner
Friday & Saturday 6pm**

Aperitifs

Prosecco & elderflower spritz 8.00
Negroni 8.00

Nibbles...

Root vegetable crisps (vg) 2.00
Marinated sweet chilli olives (vg) 3.50
Roasted cauliflower hummus with warm flatbreads (vg) 4.50

Starters...

Day boat fish soup with garlic croutons 8.50
Salt & pepper squid with aioli 7.55
Breaded whitebait with tartare sauce 7.50
Crab scotched quails egg with lemon mayo 6.00
Falafel bites with sweet chilli dip (vg) 6.00
Beetroot cured salmon, celeriac slaw & homemade soda bread 8.50

Mains...

Traditional beer battered fish & chips with pea puree & tartare sauce 12.95
Smoked salmon & haddock kedgeriee with poached egg 14.50
'Chef's daily' fishcake with creamed leeks 15.00
Sweet potato, spinach & squash curry with rice (vg) 15.50
Buttermilk chicken & chorizo burger, house slaw, chips & Cajun mayo 16.00
Clam & hake stew with garlic ciabatta 16.50
Pan fried hake fillet, dauphinoise potatoes, roasted seasonal vegetables & wholegrain mustard sauce 18.50

Sides: Chips 3.50, Dauphinoise potatoes 4, Roasted vegetable 4, celeriac slaw 3.50, bread 2

Desserts...

Affogato with honeycomb 5.50
Gluten free double chocolate brownie with vanilla ice cream 6.00
Sticky toffee pudding with hot toffee sauce and rum & raison ice cream 6.50
Apple tart tatin with salted caramel 6.50
Spiced poached pears with blood orange sorbet 6.00
Sussex cheese board, crackers, chutney & Blackdown Elderberry liqueur 10.00

Please inform your server of any intolerances & allergies you have. Our allergen matrix is available at the bar