



IN THE WINGS

BAR & TERRACE

If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen-free due to the potential of cross-contamination. A 10% discretionary service charge will be added to your bill. Prices include VAT. Kids stay and eat free means that children under the age of 13 years can enjoy breakfast free of charge. Lunch and dinner are also free when chosen from the kids' menu and the child is accompanied by at least one adult eating at least one main course. This offer applies to the hotel in which the child's family is staying.

GRAZING PLATES & TERRACE CLASSICS

WARM SOURDOUGH BREAD BOARD (V) 843 kcal

Salted South Downs butter 4.50

ITALIAN MUSIC BREAD (Ve) 448 kcal

Aubergine hummus, Cotswold rapeseed oil 4.50

WILD MUSHROOM ARANCINI (V) 372 kcal

Italian hard cheese and chives 6.50

HOT PUCCIA GARLIC BREAD (V) 595 kcal

Garlic butter 4.50

SMASHED AVOCADO ON TOAST (Ve) 498 kcal

Slow roasted garlic, red pepper, sweet potato crisps 7.00

SOFTSHELL CRAB TEMPURA SLIDERS 360 kcal

Cocktail sauce, shredded lettuce 8.50

SALT AND PEPPER SQUID "A LA PLANCHA" (Gf) 354 kcal

Shredded chilli, chives, lime 7.50

STONE ROASTED AUBERGINE & TOFU HUMMUS (Ve) (24) 513 kcal

Pickled vegetables and bread sticks 6.50

BUFFALO CHICKEN FILLETS 474 kcal

Lime sour cream, red chilli 7.00

MAIN PLATES

STEAK FRITES 1362 kcal

Roasted Glenarm hanger steak, skinny fries, green salad, English mustard, parsley butter 15.50

ULTIMATE FISH AND CHIPS 986 kcal

London Pride battered cod loin, skinny fries, crushed peas, tartare sauce 15.00

FREE RANGE SUSSEX CHICKEN BREAST SALTIMBOCCA (Gf) 1548 kcal

Locally cured ham and sage, pickled red onion chutney, slow cooked egg, shaved Parmesan 16.50

ORIGINAL BURGER 1731 kcal

Salt aged 8oz burger, red onion relish, lettuce, tomato, Lincolnshire Poacher cheese 16.00

SALAD OF GRAINS (V) (24) 1859 kcal

Bulgar wheat and couscous salad, whipped goat's curd, seasonal leaves, cashew pesto, mint oil 12.00

*Adults need around
2000 kcal a day*

(V) Vegetarian (Ve) Vegan (24) are available 24 hours a day.
(Gf) Gluten-free dishes are produced utilising non-gluten containing ingredients.

OPEN SANDWICHES

All sandwiches come with crispy tortilla or sweet potato crisps. Where the bread is not stated, either seeded rye or white sourdough is available. Add a mug of today's soup for 3.00

THE CLUB (24) 1578 kcal

Toasted triple layer sandwich, bacon, free range chicken breast, peppered egg mayonnaise, tomato, lettuce 14.50

STEAK 1212 kcal

Toasted open sandwich, 5oz Glenarm steak, English mustard, rocket, pickled red onion 14.50

TUNA (24) 907 kcal

Flaked tuna, mixed with lemon crème fraîche, peas, avocado 9.00

SALMON (24) 913 kcal

London cured smoked salmon, carrot mascarpone, beetroot, cashew nuts 10.50

DUCK WRAP 1088 kcal

Confit duck leg, smoked hummus, halloumi and mint on a grilled seeded wrap 9.50

MOZZARELLA & PESTO PUCCIA (V) 1959 kcal

Blackened peach, confit tomato, macadamia pesto on a hot puccia bread boule 9.00

PROSECCO

SERENELLO EXTRA DRY DOC Glass 6.95

COL VETORAZ DOCG EXTRA DRY Bottle 36.00

CHAMPAGNE

CHAMPAGNE DE CASTELNAU BRUT N/V Bottle 45.00

LAURENT-PERRIER LA CUVEE N/V Bottle 70.00

SPRITZ

SURREY SPRITZ

Denbies Estate Whitedown NV, Surrey hills honey, Arber pineapple gin, lemon juice 9.00

MARINA MOJITO

Bacardi Carta Negra, fresh mint, cane sugar, lime and soda. 9.00

CATCHING FIRE

Chilli infused Padron tequila, pink grapefruit, lime triple sec, cayenne salt 9.00

BABY DRIVER

Goslings dark rum, ginger beer, lime, amber agave. 10.00

1920'S BIJOU

Tanqueray export gin, Antica formula vermouth, Chartreuse, shaken over ice with lemon peel. 10.00

AGED NEGRONI

In house barrel aged Negroni made with Bathtub gin, Campari, red vermouth finished with a seasonal citrus garnish 10.00

VESPER MARTINI (Dirty or straight)

Gordon's London gin, Belvedere vodka, white vermouth, Nocellara olive, lemon 11.00