

CHEF’S TABLE

Our private and action-packed Chefs Table is the perfect setting for a fun group dining experience. Set right next to our main restaurant kitchen it is a great experience for foodies who want to get a taste of the excitement.

A six course line up of incredible dishes using the best of Local and Wild ingredients, all sourced sustainably and seasonally. The menu is £72 per person and the Chefs table is great for groups of between 8 and 16.

THE NUTTY BAR

Cocktail List

A picture containing table, indoor, wooden, wood

Description automatically generated

![A plate of food

Description automatically generated with medium confidence]()

A plate of food

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@sussex\_resto

@SUSSEX\_RESTO

GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIEMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

A picture containing light

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Please ask our team about reserving the Chef’s Table or email us at info@sussex-restaurant.com

**MARTINIS**

14.0

*Enjoy a Martini with Noilly Prat Original Dry*

**DRY MARTINI**

PLYMOUTH BATCH DISTILLED ORIGINAL GIN,

NOILLY PRAT ORIGINAL DRY, LEMON TWIST

**DIRTY MARTINI**

PLYMOUTH BATCH DISTILLED ORIGINAL GIN,

NOILLY PRAT ORIGINAL DRY, OLIVES

**GIBSON MARTINI**

PLYMOUTH BATCH DISTILLED ORIGINAL GIN,

NOILLY PRAT ORIGINAL DRY, PICKLED SILVERSKIN ONIONS

**SPRITZ**

**SUNRISE FIZZ 11.0**

HOMEMADE ORANGE AND THYME SYRUP TOPPED WITH

LANGLOIS ROSE CREMANT

**NON ALCOHOLIC COCKTAILS**

**TEA NEGRONI 7.0**

BOTIVO APERTIF, EARL GREY TEA, HONEY,

GRAPEFRUIT BITTERS

**FOREST SPRITZ 8.0**

EVERLEAF FOREST, TONIC WATER, ORANGE

SPIRITS (35ml)

**WHISK(E)Y**

BLENDED SCOTCH

MONKEY SHOULDER 10.0

DEWAR’S WHITE 9.0

SINGLE MALTS

ADNAMS SINGLE MALT 9.5

LAPHROAIG 10yo 11.0

GLENMORANGIE 12.0

ABERFELDY 12yo 12.0

CRAIGELLACHIE 13YR 14.0

MACALLAN 12YR DOUBLE CASK 14.0

BALVENIE DOUBLEWOOD 12yo 13.5

IRISH

GREEN SPOT IRISH WHISKEY 11.0

U.S.

WOODFORD RESERVE BOURBON 9.5

**BRANDY, COGNAC & ARMAGNAC**

CLOS MARTIN VSOP 8YR ARMAGNAC 11.0

DELAMAIN XO COGNAC 10.0

SOMERSET CIDER BRANDY 5YR 9.5

AVALLEN ENGLISH CALVADOS 10.5

**APERITIFS & LIQUEURS**

APEROL 8.0

CAMPARI 8.0

LIMONCELLO 8.0

LAZZARONI AMARETTO 9.0

BAILEYS 9.0

COINTREAU 9.0

BORGHETTI ESPRESSO LIQUEUR 9.0

KINGSTON BLACK APERITIF 9.0



SIGNATURE COCKTAILS 14.0

*Seasonal sips made using independent spirits and in-house infusions.*

*Our team is also happy to mix your favorite classic.*

**BACCHUS’ BETTER HALF**

BROKEN CLOCK VODKA, NUTBOURNE BACCHUS, PX SHERRY, COINTREAU

**CHAMOMILE OLD FASHIONED**

BRUICHLADDICH SCOTCH, CHAMOMILE SYRUP, ANGOSTURA

**QUINCE & ROSEHIP GIMLET**

SUSSEX ROSEHIP & QUINCE INFUSED ADNAMS COPPERHOUSE GIN,

LIME JUICE

**BLOOD & SAND**

MONKEY SHOULDER SCOTCH, SPICED VERMOUTH, HERRING CHERRY,

ORANGE SYRUP, GLACE CHERRY

**ORCHARD SOUR**

KINGSTON BLACK CIDER BRANDY, ST GERMAIN ELDERFLOWER,

CLOUDY APPLE JUICE, LEMON, FOAMER

**AUTUMN SPICED MARGARITA**

CAZCABEL TEQUILA, HOUSE SPICED AGAVE, LIME

**BRITISH NEGRONI**

ADNAMS COPPERHOUSE GIN, CAMPARI, LONDON VERMOUTH

CAMILLE’S RED, ORANGE

**FRITH STREET BOULVARDIER**

MONKEY SHOULDER SCOTCH, CAMPARI,

LONDON VERMOUTH CAMILLE’S RED, CHERRY HERRING

**COMICE PEAR COLLINS**

THE BOTANIST GIN, HOUSE SPICED PEAR PUREE, LEMON, SODA

**GIN**

ADNAMS COPPER HOUSE / ADNAMS PINK 9.0

BOMBAY BRAMBLE 9.5

JIM & TONIC MERCATO 9.5

HENDRICKS / HENDRICKS LUNAR 11.5

WHITLEY & NEIL RHUBARB & GINGER 10.0

HAYMANS PEACH & ROSE 10.0

SIPSMITH LONDON DRY 10.0

TANQUERAY 10 12.0

PORTOBELLO ROAD NAVY STRENGTH GIN 12.5

OXLEY COLD DISTILLED GIN 13.0

BRILLIANT LONDON DRY GIN 12.0

BRILLIANT RASPBERRY GIN 11.0

SPIRITS (35ml)

**VODKA**

ADNAMS LONGSHORE 9.0

SAPLING 10.5

GREY GOOSE 12.0

**RUM**

TWO DRIFTERS WHITE 9.0

PUSSER’S BLUE LABEL NAVY 9.5

SANTA TERESA 1796 9.5

MAD CITY BOTANICAL RUM 11.0

REBELLION SPICED RUM 10.0

EL DORADO 12YRS 9.5

DISCARDED BANANA RUM 11.0

MERSERS & CO 12.0

**TEQUILA & MEZCAL**

CAZCABEL BLANCO/COFFEE 8.5

VIVIR BLANCO 9.0

VIVIR REPOSADO REPOSADO 10.0

OJO DE TIGRE MEZCAL 10.0

EL RAYO BLANCO / REPOSADO 9.0

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glass carafe

125ml 375ml

WINES BY THE GLASS

BEERS & CIDERS

HAND PICKED, ENGLISH SPIRITS ETC

DESCRIPTION HERE

NUTTY WILD, NUTBOURNE VINEYARDS, SUSSEX NV 11.0

NUTTY VINTAGE, NUTBOURNE, SUSSEX, ENGLAND 2018 13.0

LAGACHE BLANC DE BLANC, NV, CHAMPAGNE 15.0

LE PETIT PELLEHAUT BLANC, GASGOGNE, FRANCE 2022 7.5 20.0

SUSSEX RESERVE, NUTBOURNE VINEYARDS, ENGLAND 2019 8.0 22.0

FALANGHINA, I VIGNETI DI BRUMA, ITALY 2021 9.5 26.0

BACCHUS, NUTBOURNE VINEYARDS, ENGLAND 2019 10.0 29.0

BONE DRY RIESLING, VON BUHL, GERMANY 2020 13.0 35.0

SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NZ 2020 13.5 37.0

MONTANY 1ER, MAISON JAFFELIN, BURGUNDY, FRANCE 2020 15.0 44.0

NUTBOURNE ROSE, WEST SUSSEX, ENGLAND 2021 8.5 24.0

LUBERON ROSE, FAMILLE PERRIN,FRANCE 2021 9.5 25.5

LE PETIT PELLEHAUT ROUGE, GASGOGNE, FRANCE 2022 7.5 20.0

APPASSIMENTO ROSSO, BACCOLO, VENETO, ITALY 2020 8.5 24.0

CARIGNAN OLD VINES, MECHANIQUE, FRANCE 2021 9.5 28.0

ZWEIGELT, VILLA STRASS, KAMPTAL, AUSTRIA 2017 12.0 34.0

LIRAC BY ROGER SABON, COTES DU RHONE, 2021 13.5 39.0

SPATBURGUNDER, VON BUHL, PFALZ, GERMANY 2017 15.0 44.0

B DE BIAC, CADILLAC, BORDEAUX, FRANCE 2013 15.5 45.0

COUDOULET DE BEAUCASTEL, FAMILLE PERRIN, CDR 2020 16.5 47.0

SPARKLING WINE & CHAMPAGNE

NUTTY WILD, NUTBOURNE VINEYARDS, SUSSEX NV 44.0

NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX 2018 56.5

LAGACHE BLANC DE BLANC, CHAMPAGNE, NV 75.0

BOLLINGER, SPECIAL CUVEE, CHAMPAGNE NV 95.0

BOLLINGER, LA GRANDE ANNEE, CHAMPAGNE 2012 175.0

SEEDLIP

SPICE 94 & INDIAN TONIC 9.0

GARDEN 108 & ELDERFLOWER TONIC 9.0

GROVE 42 & CUCUMBER & WATERMELON TONIC 9.0

LUCKY SAINT LAGER 0.5%abv, 330ml 5.5

HOLOS CITRA HOPPED KOMBUCHA 0.1% abv 330ml 7.5

SOFT DRINKS & JUICES

HAND PICKED, ENGLISH SPIRITS ETC

DESCRIPTION HERE

JUICES

APPLE, CRANBERRY, ORANGE, PICKLE HOUSE TOMATO 3.5

SOFT DRINKS

TONIC, LIGHT TONIC, SODA WATER, GINGER BEER, 3.5

LEMONADE, COKE, DIET COKE, COKE ZERO, ELDERFLOWER TONIC,

WATERMELON & CUCUMBER TONIC

DRAFT

ADNAMS KOBOLD LAGER, SOUTHWOLD, SUFFOLK *4.7%abv*

*500ml* 6.5

*275ml*  3.7

BOTTLES

HEPWORTH BLONDE ORGANIC LAGER, GLUTEN FREE 5%abv 330ml 7.5

HEPWORTH PROSPECT ORGANIC PALE ALE, GLUTEN FREE 4.5% 500ml 7.5

HEPWORTH SUSSEX TRADITIONAL PALE ALE, 3.5%abv 500ml 7.0

ADNAMS BLACKSHORE STOUT 4.2%abv 500ml 7.0

SMALL BEER LAGER, LONDON 2.1%abv 350ml 6.0

SMALL BEER SESSION PALE ALE, LONDON 2.5%abv 350ml 6.0

WILD WAVE CIDER, SOUTHWOLD, 5.0%abv 330ml 5.5

NON-ALCOHOLIC

HAND PICKED, ENGLISH SPIRITS ETC

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