

sussex

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.

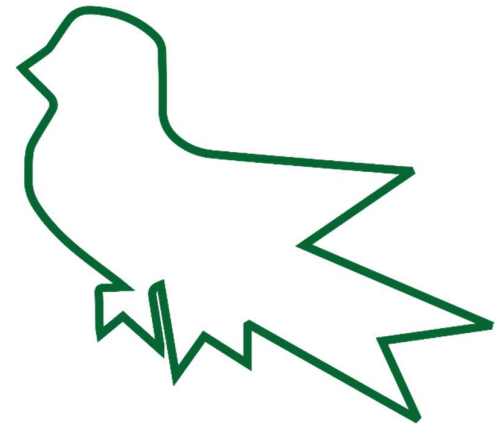


Please ask our team about reserving the Chef's Table or email us at info@sussex-restaurant.com

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THE NUTTY BAR

Cocktail List



@sussex_resto

MARTINIS

14.0

Enjoy a Martini with Noilly Prat Original Dry

DRY MARTINI

OXLEY COLD DISTILLED LONDON DRY GIN,
NOILLY PRAT ORIGINAL DRY, LEMON TWIST

DIRTY MARTINI

OXLEY COLD DISTILLED LONDON DRY GIN,
NOILLY PRAT ORIGINAL DRY, OLIVES

GIBSON MARTINI

OXLEY COLD DISTILLED LONDON DRY GIN,
NOILLY PRAT ORIGINAL DRY, PICKLED SILVERSKIN ONION

SPRITZ

SUNRISE FIZZ 11.0

HOMEMADE BLOOD ORANGE AND THYME SYRUP TOPPED WITH
LANGLOIS ROSE CREMANT

NON ALCOHOLIC COCKTAILS

TEA NEGRONI 7.0

BOTIVO APERTIF, EARL GREY TEA, HONEY, ORANGE BITTERS

BRAMBLEY APPLE 7.0

APPLE JUICE, LEMON, POPCORN SYRUP, POMEGRANATE, CHERRY

WHISK(E)Y

SPIRITS (35ml)

BLENDED SCOTCH

MONKEY SHOULDER	8.5
DEWAR'S WHITE	8.0

SINGLE MALTS

ADNAMS SINGLE MALT	8.5
LAPHROAIG 10yo	10.0
GLENMORANGIE	11.0
ABERFELDY 12yo	11.0
CRAIGELLACHIE 13YR	12.0
MACALLAN 12YR DOUBLE CASK	12.0
BALVENIE DOUBLEWOOD 12yo	12.5

IRISH

GREEN SPOT IRISH WHISKEY	10.0
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U.S.

BUFFALO TRACE BOURBON	8.0
WOODFORD RESERVE BOURBON	8.0

BRANDY, COGNAC & ARMAGNAC

CLOS MARTIN VSOP 8YR ARMAGNAC	9.0
DELAMAIN XO COGNAC	9.5
SOMERSET CIDER BRANDY 5YR	8.5
AVALLEN ENGLISH CALVADOS	9.5

APERITIFS & LIQUEURS

APEROL	7.0
CAMPARI	7.0
LIMONCELLO	7.0
LAZZARONI AMARETTO	8.0
ADNAMS CREAM LIQUEUR (50ml)	8.0
COINTREAU	8.0
BORGHETTI ESPRESSO LIQUEUR	8.0
SIPSMITH SLOE GIN	8.0
KINGSTON BLACK APERITIF	8.0

@SUSSEX_RESTO

LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.

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

SUSSEX

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SPIRITS (35ml)

ADNAMS COPPER HOUSE / ADNAMS PINK	7.5
THE BOTANIST	8.0
BOMBAY BRAMBLE	8.5
JIM & TONIC MERCATO	8.5
JIM & TONIC ROOBIE (rhubarb)	8.5
HENDRICKS / HENDRICKS LUNAR	8.5
WHITLEY & NEIL RHUBARB & GINGER	9.0
HAYMANS PEACH & ROSE	9.0
SIPSMITH LONDON DRY	9.0
PORTOBELLO GIN	9.5
TANQUERAY 10	10.0
PORTOBELLO ROAD NAVY STRENGTH GIN	10.5
OXLEY COLD DISTILLED GIN	11.0
BRILLIANT LONDON DRY GIN	11.0
BRILLIANT RASPBERRY GIN	11.0

VODKA

ADNAMS EAST COAST	7.5
BLACK COW	9.5
SAPLING	10.0
GREY GOOSE	11.0

RUM

TWO DRIFTERS WHITE	7.5
PUSSEY'S BLUE LABEL NAVY	7.5
SANTA TERESA 1796	8.0
MAD CITY BOTANICAL RUM	8.0
SAILOR JERRY SPICED RUM	8.0
EL DORADO 12YRS	9.0
DISCARDED BANANA RUM	10.0
MERSERS & CO	11

TEQUILA & MEZCAL

CAZCABEL BLANCO/COFFEE	7.5
VIVIR BLANCO	8.0
VIVIR REPOSADO REPOSADO	9.0
OJO DE TIGRE MEZCAL	8.0
EL RAYO BLANCO / REPOSADO	

SUSSEX

SIGNATURE COCKTAILS ALL 13.0

*Seasonal sips made using independent spirits and in-house infusions.
Our team is also happy to mix your favourite classic.*

ORCHARD MARTINI

APPLE & PEAR VODKA, QUINCE SYRUP, LIME, FRESH GREEN APPLE

PEACH COBBLER

TWO DRIFTERS WHITE RUM, PEACH LIQUEUR, LEMON, LATE HARVEST
CHENIN BLANC, GREEN GRAPE

JALAPENO GIMLET

ADNAMS COPPERHOUSE GIN, ROSES LIME CORDIAL, JALAPENO,
CUCUMBER

BLOOD AND SAND

BRUICHLADDICH SCOTCH, SPICED VERMOUTH, HERRING CHERRY,
BLOOD ORANGE JUICE, CANDIED PEEL

GREEN SPRING

GOOSEBERRY INFUSED 'THE BOTANIST' GIN, PICKLED RHUBARB
LIQUOR, SUGAR

RUBY CRUSH

CAZCABEL BLANCO TEQUILA, COINTREAU, PINK GRAPEFRUIT, ENGLISH
STRAWBERRY SYRUP, LIME, SHERBERT

BRITISH NEGRONI

ADNAMS COPPERHOUSE GIN, LONDINIO BITTER, SACRED SPICED
VERMOUTH, ORANGE

ESPRESSO MARTINI

BLACK COW VODKA, BORGHETTI COFFEE LIQUEUR, ESPRESSO,
CHOCOLATE BITTERS

RUM ALEXANDER

SANTA TERESA 1796, CRÈME DE CACAO, DOUBLE CREAM, BAILEYS,
CINNAMON

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WINES BY THE GLASS

WHITE	125ml	375ml
KIR - NUTBOURNE 10.5 CHARDONNAY AND BRITISH CASSIS	7.5	
SUSSEX RESERVE, NUTBOURNE VINEYARDS, WEST SUSSEX, ENG 2019	8.0	21.0
ASSYRTIKO, VOILA, LYRARAKIS, CRETE, GREECE 2021	8.5	22.0
BACCHUS, NUTBOURNE VINEYARDS, WEST SUSSEX, ENGLAND 2019	9.0	24.0
GRUNER VELTLINER, ALLRAM, KAMPTAL, AUSTRIA 2021	10.5	28.5
BONE DRY RIESLING, VON BUHL, GERMANY 2020	11.0	30.0
MONTAGNY 1ER CRU, MAISON JAFFELIN, BURGUNDY, FRANCE 2020	14.0	39.0
RED	125ml	375ml
SHIRAZ/CAB.SAV, DEKKERS VALLEY, PAARL, SOUTH AFRICA 2020	8.0	20.0
GRENACHE/SYRAH/CARIGNAN, ALTURA, PAYS DE CUCUG. FRANCE 2019	8.5	22.0
ZWEIGELT, VILLA STRASS, KAMPTAL, AUSTRIA 2021	10.5	29.0
COTES DU RHONE, LIRAC, ROGER SABON, FRANCE 2020	11.5	32.0
B DE BIAC, CADILLAC, BORDEAUX, FRANCE 2013	13.0	35.0
PINOT NOIR, DOG POINT, MARLBOROUGH, NEW ZEALAND 2019	14.0	39.0
ROSÉ	125ml	375ml
BLUSH ROSÉ, NUTBOURNE VINEYARDS, SUSSEX 2021	7.5	20.0
SPARKLING WINE & CHAMPAGNE	125ml	Btl
NUTTY WILD, NUTBOURNE VINEYARDS, SUSSEX NV	42	
LANGLOIS ROSE CREMANT, LOIRE, NV	42	
NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX 2018	12.0	54
BOLLINGER, SPECIAL CUVEE, CHAMPAGNE NV	90	
BOLLINGER, LA GRANDE ANNEE, CHAMPAGNE 2012	168	

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BEERS & CIDERS

DRAFT

ADNAMS KOBOLD LAGER, SOUTHWOLD, SUFFOLK 4.7%abv	
500ml	6.0
275ml	3.5

BOTTLES

SUSSEX TRADITIONAL PALE ALE, SUSSEX 3.5%abv 500ml	7.0
PROSPECT PALE ALE, SUSSEX 4.5%abv 500ml	7.0
ADNAMS BLACKSHORE STOUT 4.2%abv 500ml	6.5
SMALL BEER LAGER, LONDON 2.1%abv 350ml	6.0
SMALL BEER SESSION PALE ALE, LONDON 2.5%abv 350ml	6.0
ADNAMS WILD WAVE APPLE CIDER, SOUTHWOLD 5.0%abv 330ml	5.0

NON-ALCOHOLIC

SEEDLIP

SPICE 94 & INDIAN TONIC	7.0
GARDEN 108 & ELDERFLOWER TONIC	7.0
GROVE 42 & CUCUMBER & WATERMELON TONIC	7.0

SOFT DRINKS & JUICES

JUICES

APPLE, CRANBERRY, ORANGE, SPICY TOMATO	3.0
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SOFT DRINKS

MIXERS	3.0
TONIC, LIGHT TONIC, SODA WATER, GINGER ALE, GINGER BEER, LEMONADE, COKE, DIET COKE, COKE ZERO	3.5