

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.

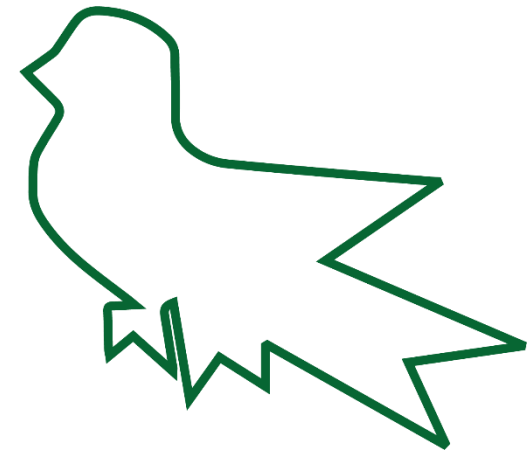


Please ask our team about reserving the Chef's Table or email us at info@sussex-restaurant.com

SUSSEX

THE NUTTY BAR

Cocktail List



@sussex_resto

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 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

SUMMER BERRY SODA 7.0

FRESH RASPBERRIES, STRAWBERRIES, BLUEBERRIES, BLACKBERRIES,
VANILLA, LIME, SODA

ADD A SHOT OF TWO DRIFTERS WHITE RUM 6.0

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

U.S.

BUFFALO TRACE BOURBON

8.0

WOODFORD RESERVE BOURBON

8.0

BULLETT RYE

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

BAILEYS

8.0

COINTREAU

8.0

BORGHETTI ESPRESSO LIQUEUR

8.0

KINGSTON BLACK APERITIF

8.0

SUSSEX

SPIRITS (35ml)

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ADNAM'S 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

ADNAM'S EAST COAST	7.5
BLACK COW	9.5
SAPLING	10.0
GREY GOOSE	11.0

RUM

TWO DRIFTERS WHITE	7.5
PUSSER'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	9.0

SUSSEX

SIGNATURE COCKTAILS 13.0

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

CENTRE COURT

ADNAM'S EAST COST VODKA, HOMEMADE BERRY SYRUP, LONDON
VERMOUTH COMPANY ROSSO, ST GERMAIN ELDERFLOWER

PEACH COBBLER

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

JALAPENO GIMLET

ADNAM'S COPPERHOUSE GIN, ROSES LIME CORDIAL, JALAPENO,
CUCUMBER

BLOOD AND SAND

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

ROYAL BLOSSOM

MANZANILLA SHERRY, CRÈME DE VIOLETTE, PICKLED RHUBARB
LIQUOR

FROZEN BANANA DAIQUIRI

DISCARDED BANANA RUM, BANANA, BANANA LIQUEUR, LIME

BRITISH NEGRONI

ADNAM'S COPPERHOUSE GIN, LONDINIO BITTER, SACRED SPICED
VERMOUTH, ORANGE

ESPRESSO MARTINI

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

GRASSHOPPER

AMARETTO, CRÈME DE MENTHE, SINGLE CREAM, CHOCOLATE

@SUSSEX_RESTO

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

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

SUSSEX

WINES BY THE GLASS

	glass 125ml	carafe 375ml
NUTTY VINTAGE, NUTBOURNE, SUSSEX, ENGLAND 2018	12.5	
SUSSEX RESERVE, NUTBOURNE VINEYARDS, ENGLAND 2019	8.0	21.0
ASSYRTIKO, VOILA, LYRARAKIS, GREECE 2021	8.5	22.0
BACCHUS, NUTBOURNE VINEYARDS, ENGLAND 2019	9.0	24.0
BONE DRY RIESLING, VON BUHL, GERMANY 2020	10.0	27.0
SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NZ 2020	11.0	28.0
CHARDONNAY, VOYAGER ESTATE, AUSTRALIA 2018	12.5	32.0
ROSE, FAMILLE PERRIN, LUBERON, FRANCE 2021	7.5	21.0
MIRAVEL ROSE, PROVENCE 2020	11.0	29.0
APPASSIMENTO ROSSO, BACCOLO, VENETO, ITALY 2020	7.5	20.0
CARIGNAN OLD VINES, MECHANIQUE, FRANCE 2021	8.5	22.0
ZWEIGELT, VILLA STRASS, KAMPTAL, AUSTRIA 2017	10.5	30.5
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

SPARKLING WINE & CHAMPAGNE

NUTTY WILD, NUTBOURNE VINEYARDS, SUSSEX NV	42.0
LANGLOIS ROSE CREMANT, LOIRE, NV	42.0
NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX 2018	54.0
BOLLINGER, SPECIAL CUVÉE, CHAMPAGNE NV	90.0
BOLLINGER, LA GRANDE ANNEE, CHAMPAGNE 2012	168.0

SUSSEX

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
FREESTAR ALCOHOL FREE, LONDON 0.3% 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, PINK GRAPEFRUIT, PICKLE HOUSE 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, ELDERFLOWER TONIC, WATERMELON & CUCUMBER TONIC	