

SUSSEX

THE CHEF'S TABLE

Host a private dining experience at our Chef's Table. Set in the Sussex kitchen, the Chef's Table hosts up to fourteen guests for a seasonal eight-course tasting menu.

Eight-Course Menu | £68 per person
Available to reserve Tuesday – Saturday
Lunch or Dinner

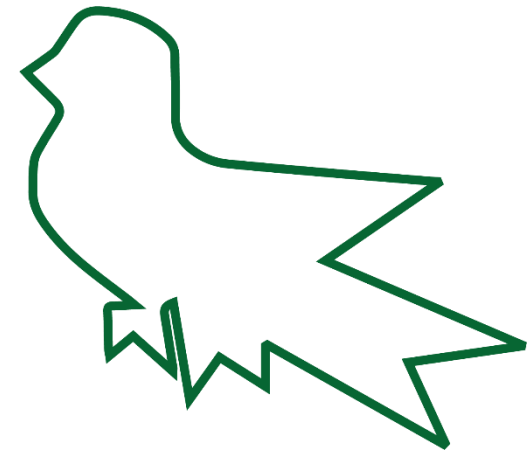


Please ask our team about reserving the Chef's Table or email us at info@sussex-restaurant.com

SUSSEX

THE NUTTY BAR

Cocktail List



@sussex_resto

SUSSEX

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

SPRITZ AND GRAPE COCKTAILS

ROSE 75 12.0

HAYMANS PEACH AND ROSE, LEMON, SUGAR, NUTTY WILD
SPARKLING WINE

IRISH SEELBACH 14.0

GREEN SPOT IRISH WHISKY, COINTREAU, ANGOSTURA, PEYCHAUDS
BITTERS, NUTTY VINTAGE SPARKLING WINE

RED APPLE PUNCH 12.0

BEAUJOLAIS VILLAGE, APPLE JUICE, BANANA LIQUEUR,
LEMONADE, BLOOD ORANGE

SUSSEX

SPIRITS (35ml)

WHISK(E)Y

BLENDED SCOTCH

MONKEY SHOULDER	8.5
DEWAR'S 12yo	9.5

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
BULLEIT 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

GRAHAMS BLENDED NO5 WHITE PORT	5.0
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

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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

SPIRITS (35ml)

GIN

ADNAMS COPPER HOUSE	7.5
ADNAMS PINK	7.5
THE BOTANIST ISLAY GIN	8.0
BOMBAY BRAMBLE	8.5
JIM & TONIC MERCATO	8.5
JIM & TONIC ROOBIE (rhubarb)	8.5
HENDRICK'S LUNAR	8.5
ADNAMS FIRST RATE	9.0
SIPSMITH LONDON DRY	9.0
PORTOBELLO GIN	9.5
PORTOBELLO ROAD NAVY STRENGTH GIN	10.5
OXLEY COLD DISTILLED GIN	11.0
BRILLIANT LONDON DRY GIN	11.0

VODKA

ADNAMS EAST COAST	7.5
ADNAMS LONG SHORE	8.5
BLACK COW	9.5
BLACK COW STRAWBERRY	9.5
SAPLING	10.0
GREY GOOSE	11.0

RUM

RUM SIXY SIX WHITE	7.5
PUSSER'S BLUE LABEL NAVY	7.5
MAD CITY BOTANICAL RUM	8.0
SAILOR JERRY SPICED RUM	8.0
EL DORADO 12YRS	9.0
DISCARDED BANANA RUM	10.0

TEQUILA & MEZCAL

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

SUSSEX

SIGNATURE COCKTAILS

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

CHERRY AVIATION 12.0

ADNAMS COPPERHOUSE GIN, MARASCHINO, CHERRY LIQUEUR,
LEMON, SUGAR

THE FRENCH REMEDY 12.0

ST. GERMAIN, LEMON BARLEY SPIRIT, LEMON, CUCUMBER

BRITISH NEGRONI 12.0

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

THE RED BELL 12.0

ADNAMS LONGSHORE VODKA, COINTREAU, POMEGRANATE, CRANBERRY

RHUBARB MARGARITA 12.0

CAZCABEL BLANCO TEQUILA, PICKLED RHUBARB JUICE, SUGAR

SUGAR SNAP MOJITO 12.0

RUM SIXTY SIX, SUGAR SNAP PEA SYRUP, CRÈME DE MENTHE,
LIME, MINT, SODA

SOMERSET LIGHTNING 12.0

APPLEJACK, KINGSTON BLACK CIDER BRANDY, SACRED SPICED
VERMOUTH, COLOSIA FINO SHERRY

ESPRESSO MARTINI 13.0

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

BANOFEE PIE 13.0

DISCARDED BANANA PEEL RUM, BANANA LIQUEUR, ADNAMS CREAM
LIQUEUR, CHOCOLATE

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SUSSEX

WINES BY THE GLASS

WHITE	125ml	375ml
SUSSEX RESERVE, NUTBOURNE VINEYRADS, SUSSEX 2018	7.5	20.0
BACCHUS, NUTBOURNE VINEYARDS, SUSSEX 2019	8.5	24.0
SEMILLON, LEOGATE ESTATE, HUNTER VALLEY, AUSTRALIA 2014	9.0	25.5
GRUNER VELTLINER, ALLRAM, KAMPTAL, AUSTRIA 2019	10.0	27.5
SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND 2020	10.5	29.0
MONGTANY 1ER CRU, MAISON JAFFELIN, BURGUNDY, FRANCE 2019	13.5	37.0
RED	125ml	375ml
DOMAINE DE PELLEHAUT, COTES DE GASCOGNE, FRANCE 2018	7.5	20.0
GAMAY, DOMAINE DE LA MADONE, BEAUJOLAIS, FRANCE 2019	8.0	23.0
SANGIOVESE MERLOT, IL MOLINO DI GRACE, TUSCANY, ITALY 2019	8.0	23.0
TEMPRANILLO, HERMANOS LURTON, TORO, SPAIN 2020	10.0	30.5
B DE BIAC, CADILLAC, BORDEAUX, FRANCE 2013	12.5	37.0
ROSÉ	125ml	375ml
BLUSH ROSÉ, NUTBOURNE VINEYARDS, SUSSEX 2020	7.5	20.0
ROSÉ LUBERON, ESPRIT DOMAINE JEANNE, FRANCE 2017	8.0	23.5
SPARKLING WINE & CHAMPAGNE	125ml	Btl
NUTTY WILD, NUTBOURNE VINEYARDS, SUSSEX NV	9.5	40
NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX 2018	12.0	52
LAGACHE, BLANC DE BLANC, CHAMPAGNE NV	14.0	63
BOLLINGER, SPECIAL CUVÉE, CHAMPAGNE NV		73

SUSSEX

BEERS & CIDERS

DRAFT

ADNAMS KOBOLD LAGER, SOUTHWOLD, SUFFOLK 4.7%abv 500ml	6.0
275ml	4.0

BOTTLES

SUSSEX TRADITIONAL PALE ALE, SUSSEX 3.5%abv 500ml	7.0
PROSPECT PALE ALE, SUSSEX 4.5%abv 500ml	7.0
GUINNESS ORIGINAL EXTRA 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
BURROW HILLS CIDER, SOMERSET 6%abv 500ml	6.5
FREE STAR ALCOHOL FREE BEER, SCOTLAND 0%abv 330ml	4.0

NON-ALCOHOLIC

SEEDLIP

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

SOFT DRINKS & JUICES

JUICES

ORANGE, APPLE, CRANBERRY, PINK GRAPEFRUIT	3.0
TURNER & HARDY FEISTY/PURE TOMATO	3.5

SOFT DRINKS

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