

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

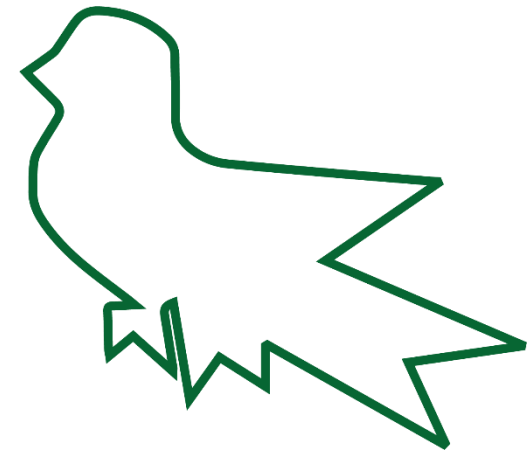


Please ask our team about reserving the Chef's Table or email us at info@sussex-restaurant.com

SUSSEX

THE NUTTY BAR

Cocktail List



@sussex_resto

SUSSEX

MARTINIS

12.0

*Enjoy a Martini your way with your choice of Gin or Vodka
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



LOCAL & WILD CLASSICS

12.0

Twists on classic serves created using local, independent spirits

SUSSEX 75

WHITLEY NEIL RHUBARB & GINGER GIN,
LEMON, NUTTY WILD SPARKLING WINE

BRITISH NEGRONI

ADNAMS COPPER HOUSE GIN, LONDINIO VERMOUTH,
SACRED SPICED VERMOUTH

T&T

EL RAYO REPOSADO TEQUILA, DOUBLE DUTCH TONIC

SUSSEX

WHISK(E)Y

SPIRITS (35ml)

BLENDED SCOTCH

MONKEY SHOULDER	8.5
DEWAR'S 12yo	9.5

SINGLE MALTS

ADNAMS SINGLE MALT	8.5
LAPHROAIG 10yo	10
GLENMORANGIE	11
ABERFELDY 12yo	
CRAIGELLACHIE 13YR	12
MACALLAN 12YR DOUBLE CASK	12
BALVENIE DOUBLEWOOD 12yo	12.5

IRISH

GREEN SPOT IRISH WHISKEY	10
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U.S.

BUFFALO TRACE BOURBON	8
WOODFORD RESERVE BOURBON	8
BULLEIT RYE	8

BRANDY, COGNAC & ARMAGNAC

CLOS MARTIN VSOP 8YR ARMAGNAC	9
DELAMAIN XO COGNAC	9.5
SOMERSET CIDER BRANDY 5YR	8.5
AVAILLEN ENGLISH CALVADOS	9.5

APERITIFS & LIQUEURS

GRAHAMS BLENDED NO5 WHITE PORT	5
APEROL	7
CAMPARI	7
LIMONCELLO	7
LAZZARONI AMARETTO	8
ADNAMS CREAM LIQUEUR (50ml)	8
COINTREAU	8
BORGHETTI ESPRESSO LIQUEUR	8
SIPSMITH SLOE	8
KINGSTON BLACK APERITIF	8

@SUSSEX_RESTO

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.

SUSSEX

SPIRITS (35ml)

GIN

ADNAMS COPPER HOUSE	7.5
ADNAMS PINK	7.5
BOMBAY BRAMBLE	8.5
JIM & TONIC MERCATO	8.5
JIM & TONIC ROOBIE (rhubarb)	8.5
HENDRICK'S LUNAR	8.5
ADNAMS FIRST RATE	9
SIPSMITH LONDON DRY	9
PORTOBELLO GIN	9.5
PORTOBELLO ROAD NAVY STRENGTH GIN	10.5
OXLEY COLD DISTILLED GIN	11
BRILLIANT LONDON DRY GIN	11
BRILLIANT RASPBERRY GIN	11

VODKA

ADNAMS EAST COAST	7.5
ADNAMS LONG SHORE	8.5
BLACK COW	9.5
BLACK COW STRAWBERRY	9.5
SAPLING	10
GREY GOOSE	11

RUM

RUM SIXY SIX WHITE	7.5
PUSSER'S BLUE LABEL NAVY	7.5
MAD CITY BOTANICAL RUM	8
SAILOR JERRY SPICED RUM	8
EL DORADO 12YRS	9
DISCARDED BANANA RUM	10

TEQUILA & MEZCAL

CAZCABEL BLANCO	7.5
VIVIR BLANCO	8
VIVIR REPOSADO REPOSADO	9
OLIO DE TIGRE MEZCAL	8

SUSSEX

SIGNATURE COCKTAILS

12.0

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

SEASONAL BELLINI

SUSSEX FRUIT PUREE TOPPED WITH NUTTY WILD SPARKLING WINE

BLACK FOREST MARTINI

BOMBAY BRAMBLE, MORELLO CHERRY PUREE, CHOCOLATE SYRUP, CHOCOLATE BITTERS

THE RED BELL

ADNAMS EAST COAST VODKA, COINTREAU, POMEGRANATE, CRANBERRY

MELONITA

CAZCABEL BLANCO TEQUILA, MELONADE, LIME, SUGAR

WHISKY AND PEPPER

ADNAMS SINGLE MALT, LEMON AND PEPPER SHRUB, PEDRO JIMINEZ, PINK AND GREEN PEPPERCORN

IT'S BANANAS

DISCARDED BANANA PEEL RUM, LIME, SUGAR

AFFINITY

MONKEY SHOULDER WHISKY, SACRED SPICED VERMOUTH, ORANGE BITTERS, BLACKBERRY

FOXHOLE OLD FASHIONED

MAD CITY BOTANICAL RUM, APPLE, EARL GREY TEA SYRUP

SUSS-PRESSO MARTINI

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

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SUSSEX

WINES BY THE GLASS

WHITE

	125ml	375ml
SUSSEX RESERVE, NUTBOURNE VINEYARDS, SUSSEX, 2018	7	18.5
VERDEJO, PENAMONTE, TORO, SPAIN, 2019	7.5	22.5
CHARDONNAY, NUTBOURNE VINEYARDS, SUSSEX, 2018	8.5	25.5
BACCHUS, NUTBOURNE VINEYARDS, SUSSEX, 2019	9	27
GAVI, CA'BIANCA TENEMENTI, PIEDMONT, ITALY, 2018	9	27
SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND, 2020	9.5	28.5
MACON-VERGISSON, DOMAINE SIMONIN, FRANCE, 2020	9.5	28.5

RED

	125ml	375ml
DOMAINE DE PELLEHAUT, COTES DE GASCOGNE, FRANCE, 2018	7	18.5
PRIMITIVO/SANGIOVESE, VIAMARE, PUGLIA, 2018	7.5	22.5
BEAUJOLAIS VILLAGES, DOMAINE DE LA MADONE, FRANCE, 2019	8	24
PINOT NOIR, LES CHAPITRES, BURGUNDY, FRANCE, 2018	9.5	28.5
ALTOS CRIANZA, RIOJA ALAVESA, SPAIN, 2015	10	30
B DE BIAC, CADILLAC, BORDEAUX, 2013	12.5	35.5

ROSÉ

BLUSH ROSÉ, NUTBOURNE VINEYARDS, SUSSEX, 2020	7	18.5
ROSÉ LUBERON, ESPRIT DOMAINE JEANNE, FRANCE, 2017	7.5	22.5

SPARKLING WINE & CHAMPAGNE

	125ml	Btl
NUTTY WILD, NV, NUTBOURNE VINEYARDS, SUSSEX	9	40
NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX, 2016	11.5	52
LAGACHE, NV, BLANC DE BLANC, CHAMPAGNE	13	57
BOLLINGER, NV, SPECIAL CUVEE, CHAMPAGNE		92
NUTTY BLUSH MAGNUM, PINOT NOIR, NUTBOURNE VINEYARDS, SUSSEX, 2013		98

SUSSEX

BEERS & CIDERS

DRAFT

ADNAMS KOBOLD LAGER, SOUTHWOLD, SUFFOLK 4.7%abv	6
PINT	
HALF PINT	4

BOTTLES

SUSSEX TRADITIONAL PALE ALE, SUSSEX 3.5%abv 500ml	7
PROSPECT PALE ALE, SUSSEX 4.5% abv 500ml	7
SMALL BEER LAGER, LONDON 2.1%abv 350ml	6
SMALL BEER SESSION PALE ALE, LONDON 2.5%abv 350ml	6
BURROW HILLS SOMERSET CIDER, 6% abv 500ml	6.5
FREE STAR ALCOHOL FREE BEER, SCOTLAND 0%abv 330ml	4

NON-ALCOHOLIC SPIRITS

SEEDLIP

SPICE 94 & FEVERTREE TONIC	7
A RICH & AROMATIC BLEND OF SPICES, PEELS & BARKS	

GARDEN 108 & FEVERTREE TONIC	7
A BRIGHT & HERBAL BLEND OF PEAS & GARDEN HERBS	

GROVE 42 & FEVERTREE TONIC	7
A COMPLEX & ZESTY BLEND OF CITRUS & FRAGRANT SPICE	

SOFT DRINKS & JUICES

JUICES

ORANGE, APPLE, CRANBERRY, PINK GRAPEFRUIT	3
TURNER & HARDY TOMATO	3.5

SOFT DRINKS

DOUBLE DUTCH MIXERS	3
TONIC, LIGHT TONIC, SODA WATER, GINGER ALE, GINGER BEER, LEMONADE	
COKE, DIET COKE	3.5