ITALIAN COCKTAILS

Americano £6.95

Red Vermouth, Campari, topped with soda water served with ice and a slice of orange

Negroni £7.95

Gin, red Vermouth and Campari, served with ice and lemon and orange peel

Bellini £6.95

White peach and Prosecco served chilled in a flute glass

Spritzer Aperol £6.95

An original combination of Aperol Campari and sparkling wine

Fragolino £6.95

Wild strawberry liqueur and Prosecco served chilled in a flute glass

SHOOTERS

B52 £4.50

Coffee liqueur Kahlua, Bailey's and Cointreau

Passion Killer £4.50

Midori, Passion fruit liquer, tequila All presented in layers

Black Rose £4.50

Tequila rose and black Sambuca

WORLD COCKTAILS

Winter Martini £6.95

Courvoisier, sour apple, Martini dry and sugar syrup. Perfect for a warm day!

Strawberry Daiquiri £6.95

Fresh strawberries, golden rum, lime juice and strawberry puree

Milk Punch £5.95

Brandy, rum, milk and sugar syrup shaken and strained on the rocks- a must try!

Parisian Martini £6.95

Bombay dry gin, Martini extra dry, crème de cassis, shaken and served with a lemon twist- a must try!

Cuba Libre £5.95

Golden Rum, fresh lime juice, topped with coke and served with a fresh lime wedgea real classic!

Porn Star Martini £7.95

Vanilla vodka, lime juice, passionfruit liqueur, Passionfruit puree, vanilla sugar. Served with a shot of Prosecco on the side

Manhattan £6.95

Bourbon whisky, Vermouth, angastora bitters shaken and poured into a Martini glass

Mojito £5.95

White rum poured over fresh lime, sugar, mint leaves and crushed ice topped with a splash of soda water and garnished with mint leaves and lime

NON ALCOHOLIC COCKTAILS

Shirley Temple £3.25

Ginger ale, orange juice and grenadine

Virgin Almond Mojito £3.50

Orzata syrup, lemon juice and muddled mint topped up with soda

Virgin Bellini £2.95

White peach served with lemonade

Twisted Sweet Chilli Virgin Mary £2.95

Tomato juice mixed with Tabasco, Worcester sauce and homemade sweet chilli sauce

Apple and Mini Breeze £3.50

Fresh mint and limes shaken with fresh Sussex apple juice and topped with soda water and a dash of elderflower

WINES AND CHAMPAGNES

Please ask for our wine list to see what specialist wines and champagnes we offer from our wine cellar

House red or white wine

(175ml)	£3.95
(250ml)	£5.30
(750ml)	£13.75

House Rose

(175ml)	£5.30
(250ml)	£6.95
(750ml)	£18.45

Pinot Grigio

(175ml)	£5.30
(250ml)	£6.95
(750ml)	£18.40

WORLD COCKTAILS

Twisted Bloody Mary £5.95

Vodka, tomato juice, Worcester sauce, Tabasco and homemade sweet chilli sauce

Kir Royale £6.95

Crème de Cassis topped with Prosecco

Pimms No.1 £3.95 (jug 17.50)

Pimm's No. 1 poured over mixed fruit, Cucumber and ice, topped with lemonade and served with fresh mint leaf

BEERS

Italian Bottled lager (33cl)	£3.20
Peroni (draft)	£2.20/£4.20
Budweiser	£2.10/£3.85
Rekordelig (straw/lime)	£4.20
Bottled apple/pear cider (568ml)	£3.85
Guiness (440ml)	£3.50
Stella Artois	£2.10/£3.95
Becks Vier	£2.10/£3.80
John Smiths (440ml)	£3.50
Kaliber (330ml)	£3.20

LIQUER (25ml unless stated otherwise)

Amaretto	£3.50
Benedictine	£3.50
Grappa	£3.50
Tequilla	£3.50
Baileys (50ml)	£4.50
Strega	£4.00
Cointreau	£3.50
Amaro	£3.50

APERITIFS AND SPIRITS£3.50

Port	Drambuie	Archers
Sambuca	Armagnac	Sherry
Kahlua	Cinzano	Pernod
Tia Maria	Martini (50ml)	J. Daniels

SPARKLING WINES

Asti Spumante £23.50

A light fully sparkling wine with a refreshing sweetness

Prosecco £6.65/ £23.50

This fine fruity prosecco reveals hints of apples and pineapple. Ideal as an aperitif or to accompany light food

Sebastian Brut Rose £ 6.65/ £23.50

A stylish, elegant, structured sparkling wine that is fresh with a soft edge. The palate is packed with fresh strawberry and ripe tropical fruit flavours

CHAMPAGNES

Moet et Chandon £61.50/ £31.75 (half bottle) A rich full flavoured champagne with good bottle age - a little special

Laurent Perrier Cuvee Rose £92.20

The quintessential rose - top quality, soft, elegant and full flavoured. Sheer luxury

Bollinger £76.85

A wonderfully rich champagne combining powerful citrus and spiced apple flavours with a toasty biscuit edge. Long and crisp. A beautiful, elegant wine

Dom Perignon (Vintage) £150.00

Tones of brioche and honey combined with almond and apricot with a vibrant purity of fruit and a touch of minerality

APERITIFS AND SPIRITS

(25ml unless stated of	therwise)	Mixers 50p
Gin		£3.00
Brandy	from	£3.00
Whisky/ American	from	£3.00
Remy Martin VSOP		£4.50
Malt Whisky		£4.00
Southern Comfort		£3.50
Vodka		£3.00
Rum		£3.00
Bacardi		£3.00

SOFT DRINKS

Orange, cranberry, lemonade,	
tonic water, Pepsi, diet Pepsi	£1.75
Pineapple, grapefruit, tomato	£1.95
Organic Ginger Beer	£2.60
Sicilian Cloudy Lemonade	£2.60
Sussex Cloudy Apple Juice	£2.60
Elderflower Presse	£2.55
Fruit cordials with soda	£1.60 (Pint)
Orangina	£2.10
Juice cartons	£1.10

COFFEE AND TEAS

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English breakfast, Earl Grey	£1.75
Herbal Tea (ask for details)	£1.75
Cappuccino	£2.25
Espresso/double espresso	£1.95/£2.30
Black/Americano black	£2.00
White/Americano white	£2.25
Macchiato	£1.95
Café Latte	£2.45
Flat white	£2.25
Caffe Mocha	£2.45
Iced Tea (Iemon)	£2.40
Iced coffee	£2.50
Hot Chocolate	£2.25
Liqueur Coffee	£5.95
(Baileys, Tia Maria, Irish Whisk	v)

Olive Bowl 3.50

A selection of Calabrian green olives and Kalamata olives infused in extra virgin olive oil and fennel seeds

Garlic Bread 3.25

Original Italian bread made with garlic butter

Bruschetta 3.95

Original Italian bread topped with garlic, olives & cherry tomatoes

Gourmet Chunky Chips 3.50

Cheese Board 7.95

A selection of cheeses, chutneys & biscuits

Soup of the day 5.95

Fish & Chips 11.95

Beer battered fresh hake served with gourmet chips, homemade tartar sauce, mushy peas and salad

8oz Homemade British Beef Burger 9.95

Served in a floured bap with homemade tomato relish, gourmet chips and salad

Vegetarian Bean Burger 9.95

Five bean spicy burger served in a floured bap, sweet chilli relish, gourmet chips and a salad garnish

Charcuterie Board 8.95

Selection of cured meats, homemade pickles chutneys and a variety of cheeses

Chargrilled Rib Eye Steak 15.95

8oz rib eye steak served with homemade onion rings, a grilled portobello mushroom, gourmet chips and parsley lemon butter

Hunters Chicken 11.95

Chicken served with homemade relish, crisp smokey bacon, grilled cheddar cheese served with gourmet chips and mixed salad

Tuna & Cucumber 6.95

Tuna and cucumber with roasted pepper, shredded salad served on wholegrain bread

Fresh Water Prawn Sandwich 7.95

Made with Marie Rose sauce and baby gem salad on multigrain bread

Roast Chicken & Tarragon Sandwich 7.50

Roasted chicken (cold) with tarragon mayonnaise, crisp salad on white bread

Cream Cheese & Chive Sandwich 6.95

Cream cheese, chive and finely sliced cucumber served on sunblushed tomato bread

Pizza Americana 11.95

Homemade tomato sauce, mozzarella and Sardinian salami

Caprini Pizza 11.95

Capricorn goats cheese, caramelised red onion, sunblushed tomatoes, olives, roasted peppers, toasted pine nuts & tomato sauce

Pizza Marghertia 9.95

Homemade tomato sauce, mozzarella and fresh basil

Spaghetti Bolognese 5.95/9.95

Made with an authentic beef ragu