



APERITIFS

Glass Of Chapel Down Brut Reserve Fine English Sparkling Wine	£12
Kir Royale Chapel Down Reserve & Cassis	£12
Bourbon Blood Bourbon, Orange, Vermouth & Bitters	£12
Dirty Martini Sussex Gin, Vermouth & Olive	£11
Old Fashioned Bullit Bourbon, Sugar & Bitters	£12

SNACKS

Old English Sourdough Breads Cultured Butter, Olive Oil & Balsamic Vinegar V/Vo	£5
Noccelara Olives On Ice Rosemary, Preserved Lemon & Garlic Oil Vg	£4
Exmoor Oscietra Caviar Blinis Chive, Caper, Boiled Egg & Crème Fraiche	£12
Native Oysters Shallot Vinegar, Bloody Mary Dressing & Lemon Mayonnaise	£3
Air Dried Mangalitza Ham Rare Breed Sussex Ham, Grain Mustard & Olive Oil	£8

SMALL PLATES

Beetroot Cured Salmon Shaved Fennel, Crème Fraiche, Caper & Dill	£10
Moules Mariniere Rope Grown Mussels, White Wine Cream & Sourdough Bread	£11
Hand Dived Scallops Spicy Sussex Nduja Butter, Sea Herbs & Scallion	£12
Dry Aged Beef Carpaccio Anchovy Mayonnaise, Aged Cheddar & Pickled Shallot	£12
Nutbourne Tomatoes Burrata Cheese, Bloody Mary Granita & Pistachio V/Vo	£9
Pea & Mint Soup Air Dried Ham, Mint Oil & Sourdough Breads Vo	£8
Lobster & Crab Cocktail Marie Rose Dressing, Gem, Cucumber & Brown Bread	£14

MAIN PLATES

Trenchmore Farm Wagyu Beef Aged Beef Rump, braised cheek, Dripping Chips & Truffle	£29
Hake Fillet Stew Pork & Chickpea Cassoulet, Sea Vegetables & Rouille	£18
Lobster Thermidor Half or Whole Native Lobster, Thermidor & Seasoned Fries	£26
Lamb & Mint Sausages Black Pudding Mash, Apple, Cider Gravy & Crispy Onions	£17
Seafood Linguini Lobster, Shellfish & Prawn Linguini, Tomato & Aged Parmesan	£21
Heritage Tomato Risotto Basil, Saffron, Balsamic Pearls & Chilli	£17
Fish & Chips Beer Battered Cod, Mushy Peas, Tartar Sauce & Triple Cooked Chips	£16

PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND INFORM US OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE FOLLOWING FRESH INGREDIENTS AND CANNOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME
v—vegetarian vg—vegan vo—vegan option



DECO SEAFOOD SHARER

Deco Seafood Platter Dressed Crab, Scallop & Nduja Butter, Red Prawns, Mussels, Potted Shrimp, Beetroot Cured Salmon, Oysters, Caviar, Blinis, Fries & House Salad (For 2)	£55
Add Half A Native Lobster	£20

BURGERS

Our Burgers Are All Served In A Seeded Challah Bun
With Rosemary Fries & Local Leaves

Trenchmore Farm Wagyu Beef Dry Aged Sussex Beef, Relish & Mayonnaise	£16
Trenchmore Beef, Bacon & Cheddar Dry Aged Beef, Smoked Bacon & Mature Cheddar	£18
Deco Steak & Lobster Dry Aged Beef, Lobster Meat, Shaved Fennel, Marie Rose Sauce & Lemon	£22
Buttermilk Fried Chicken Hot Honey Butter Sauce & Coleslaw	£16
Fried Chicken, Bacon & Cheddar Hot Honey Butter Sauce, Smoked Bacon, Cheddar & Coleslaw	£18
Beetroot Vegan Burger Vegan Beet Patty, Relish & Vegan Mayonnaise	£16

SIDES

Triple Cooked Chips Chunky Triple Cooked Chips Add Cheese £1 V/Vg	£4
Rosemary Salted Fries Skinny Rosemary Fries Add Cheese £1 V/Vg	£4
Caesar Wedge Iceberg Lettuce, Caesar Dressing, Parmesan & Anchovy	£6
House Salad Lettuce, Tomato, Cucumber, Onion & House Dressing	£6
Buttered New Potatoes Burnt Butter & Herb New Potatoes	£5
Garlic Fried Beans Fine Beans Fried With Garlic & Sea Salt	£4

DESSERTS

Rum Tarte Tatin Coconut Ice Cream & Rum Caramel	£10
Set Custard Tart Compressed English Strawberries & Ice Cream	£8
White Chocolate Parfait Banana, Hazelnut & Chocolate	£9
Artisan Sussex Cheeseboard Fruit Jelly, Pickled Walnut & Crackers	£12
Deco Affogato Espresso Shot, Vanilla Ice Cream & Shortbread	£7

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