

APERITIVES

Glass Of Chapel Down Brut Reserve £12

Fine English Sparkling Wine

Kir Royale £12

Chapel Down Reserve & Cassis

Bourbon Blood £12

Bourbon, Orange, Vermouth & Bitters

Dirty Martini £11

Sussex Gin, Vermouth & Olive

Old Fashioned £12

Bullit Bourbon, Sugar & Bitters

SNACKS

Homemade Focaccia ^{V/Vo} £5

Yeasted Butter, Olive Oil & Aged Balsamic

Noccelara Olives ^{Vg} £4

Rosemary, Preserved Lemon & Garlic Oil

Houmous ^{Vg} £5

Pitta Bread, Paprika, Dates & Sesame Seeds

Caraway Onion Rings ^V £6

Buttermilk Onions & Caraway Seed Dressing

SMALL PLATES

Roast Marrowbone £9

Beef Dripping Yorkshires & Caramel Onions

Carrot & Chestnut Soup ^{Vg} £8

Sourdough, Carrot Crisps & Chestnut

Moules Mariniere £10

Garlic White Wine Cream, Charred Lemon & Sourdough

Kingcure Smoked Salmon £10

Herb Cream Cheese, Crispy Capers & Seeded Bread

Deco Scotched Sussex Egg £8

Sussex Pork, Apple & Rapeseed Oil Mayonnaise

FOR THE TABLE

All served with pickles, fruits, chutney & breads

Sussex Cheeses ^V £16

A Sselection Of 4 Sussex Cheeses

Sussex Charcuterie £16

A Selection Of 4 Sussex Cured Meats

Mezze Board ^{Vg} £16

Homemade Houmous, Baba Ganoush & Olives

Cheese, Charcuterie & Mezze Board £19

Calcot Farm Dry Aged Smoked Pork Collar

MAIN PLATES

Chicken Forestiere £16

Free Range Chcken, Mushroom, White Wine, Onion & Bacon

Deco Fish Pie £18

Local Catch, Wilted Spinach & Sussex Cheddar Mash

Butternut Squash Gnocchi ^{Vg} £16

Cashew Cream, Fried Leek, Tamari & Pumpkin Seed

Fish & Chips £16

Real Mushy Peas, Deco Tartare Sauce & Chunky Chips

Dry Aged Ribeye Steak £28

rooz Ribeye, Fries, Bernaise Sauce & Roast Bone Marrow

Beef Cheek Bourginion £18

Ox Cheek, Red Wine, Root Vegetables & Garlic Mash

Seafood Linguini £21

Shellfish & Prawn Linguini, Tomato & Aged Parmesan

BURGERS

All of our burgers are served on a homemade brioche bun with triple cooked fries & house sauce

Trenchmore Beef Burger £16

Local Wagyu Beef, Cheddar & Bacon

Fried Chicken Burger £16

Chicken Thigh & Maple Carrot Slaw

Fried Tofu Burger ^{Vg} £16

Vegan Burger Sauce & Male Carrot Slaw

SIDES

Triple Cooked Chips ^{Vg} £5

Chunky Triple Cooked Chips [Add Cheese £1]

Triple Cooked Fries ^{Vg} £5

Skinny Potato Fries

House Salad ^V £4

Lettuce, Tomato, Cucumber, Onion & House Dressing

Roast Brussel Sprouts ^{Vo} £5

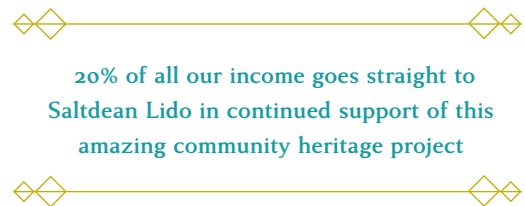
Smoked Bacon, Balsamic & Crispy Onion

Marmalade Red Cabbage ^{Vg} £4

Toasted Hazelnut, Raisins & Orange Zest

Deco Hashbrowns £5

Soured Cream & Chives



20% of all our income goes straight to
Saltdean Lido in continued support of this
amazing community heritage project



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

Please Ask to See Our Daily Specials & Dessert Menu