



The Place
at the beach
HOTEL & BRASSERIE

Dinner

Autumn

Homemade pork scratchings
£1.95

Local pickled cockles
£1.95

Mussels steamed in Biddenden cider with parsley
£5.75

Sautéed English mushrooms with cream
and garden rosemary on fried bread
£5.50

Seasonal soup of the day
with warm Lighthouse Bakery bread
£4.95

Slow cooked pork belly, buttered curly kale,
caramelized onions and apple sauce
£5.95

Atlantic prawn cocktail
with baby gem lettuce and Marie Rose sauce
£6.50

Oak smoked Atlantic salmon, pickled Romney beetroot,
crème fraîche and lemon dressed salad
£6.95

Locally smoked haddock and spinach gratin
£5.25

Oysters (Saturday night)
£1.50 each

Slow braised wild rabbit with chestnuts,
pearl barley and red wine sauce
£11.25

Whole Rye Bay plaice grilled on the bone
with brown shrimp butter and wilted greens
£12.95

Deep fried beer battered fish with chips,
mushy peas and homemade tartar sauce
£9.95

Roast local partridge with braised Savoy cabbage
and bacon, game chips and homemade redcurrant jelly
£13.95

Char-grilled 21 day aged local rib eye steak
with hand cut chips and homemade béarnaise sauce
£16.50

The Place at the Beach fish pie
served with a watercress salad
£11.95

The Place Catch of the Day
Please ask
£MP

Roast pumpkin, tomato and white beans
with local goats cheese and thyme (v)
£9.95

Potatoes – chipped, buttered or mashed
£2.50

Bubble and squeak
£2.50

Seasonal vegetables
£2.50

Buttered kale
£2.50

Everything is prepared from scratch in our kitchens. Where possible we use ingredients sourced within 30 miles of our Dining Room. Meat from local farmers sourced by Jamie Wickens in Winchelsea, fish from boats in Hastings and Rye, fruit and vegetables freshly grown around us and bread from the Lighthouse Bakery.