



The Place
at the beach
HOTEL & BRASSERIE

Sunday lunch

3 courses £19.95

2 courses £16.50

Homemade pork scratchings
£1.95

Local cockles
£1.95

Fish soup, served with rouille, parmesan
and grilled farmhouse bread

Sautéed Sussex field mushrooms
with cream and garden rosemary on fried bread (v)

Mussels steamed in Biddenden cider with parsley

Shredded ham hock, sauce dijonnaise
and pickled gherkins

Sunday roast of the day, roast potatoes
and fresh seasonal vegetables

Whole Rye Bay plaice grilled on the bone
with brown shrimp butter and buttered spring greens

The Place at the Beach fish pie
with a lemon dressed frisee salad

Chestnut mushroom and caramelized onion
tart with a sun blush tomato salad (v)

Sticky toffee pudding, butterscotch sauce
and vanilla ice cream

New season rhubarb crumble
with ginger ice cream

Lemon posset with poached raspberries
and lavender shortbread

Classic Bakewell tart and crème fraiche

Children, mains £6.95, pudding £3.50

Suitable for children under 10

Roast leg of lamb, gratin/new
potatoes, steamed carrots
and spring greens

Smoked bacon and cream
penne pasta with grated
cheese

Local homemade pork sausages, new
potatoes, steamed carrots
and spring greens

Sticky toffee pudding,
butterscotch sauce and
vanilla ice cream

Ice cream sundae

Rhubarb crumble with
vanilla ice cream

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 and fruit and vegetables freshly grown around us.

All prices include VAT. An optional 10% service charge will be added to your bill.