



The Place
at the beach
HOTEL & BRASSERIE

Dinner

Friday & Saturday
Early spring

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 spring greens,
caramelized onions and apple sauce
£5.95

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

Oak smoked salmon, celeriac remoulade
and caperberries
£6.95

Locally smoked haddock and spinach gratin
£5.25

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

Chestnut and spring green risotto
with parmesan and walnut oil (v)
£9.95

Potatoes – chipped or mashed
£2.75

Bubble and squeak
£2.75

Seasonal vegetables
£2.75

Buttered spring greens
£2.75

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.