



The Place
at the beach
HOTEL & BRASSERIE

Lunch

Early spring

2 course £12

3 courses £14

Homemade pork scratchings
£1.95

Local pickled cockles
£1.95

Seasonal soup of the day with Lighthouse Bakery bread

Slow cooked pork belly, buttered spring greens, apple sauce

Sautéed English field mushrooms with cream and garden rosemary on fried bread

Oak smoked salmon, celeriac remoulade and caperberries

Wickens pork and herb sausages, mash and onion gravy

Locally smoked haddock, poached free range egg, champ potato and mustard sauce

Beer battered fish and chips, mushy peas and homemade tartar sauce

Chestnut and spring greens risotto with parmesan and walnut oil (v)

Potatoes – chipped or mashed
£2.75

Buttered spring greens
£2.75

Homemade apple cinnamon crumble with real custard

Moist dark chocolate brownie with vanilla bean 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.