



The Place  
at the beach  
HOTEL & BRASSERIE

**Sunday Lunch**

Autumn

**Starter £4.50, main £11.75, pudding £5.00**  
**All 3 courses £19.95**

Homemade pork scratchings  
£1.95

Local pickled cockles  
£1.95

Mixed roasted nuts  
£1.95

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Seasonal soup of the day  
with Lighthouse Bakery bread

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

Atlantic prawn cocktail  
with baby gem lettuce and Marie Rose sauce

Home cured local herring and mackerel,  
pickled cucumber and horseradish salad

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Roast rib eye of local Sussex beef, Yorkshire pudding,  
braised red cabbage, roast potatoes and roast gravy

Slow cooked pork belly, onion mash, apple sauce  
and buttered curly kale

Grilled fillets of Rye Bay plaice with a clam, leek and  
potato broth

Roasted vegetables and Norbury Blue cheese pie with  
buttered potatoes

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**Children all £6.95**

Roast beef, Yorkshire pudding and  
roast potatoes

Tomato penne pasta  
with grated cheese

Local homemade pork sausages,  
mashed potatoes and gravy

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Warm dark chocolate brownie with  
vanilla bean ice cream

Homemade apple cinnamon crumble  
with real custard

Poached local pears, mulled wine jelly  
and vanilla bean ice cream

Selection of Sussex and Kent cheeses, water biscuits  
and homemade cider apple chutney

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.