

NIBBLES £4 each

Freshly baked bread with butter, balsamic vinegar and olive oil (v,ve*,df*)

Marinated olives (v,ve,gf,df)

Khobez bread and hummus (v,ve,df)

LIGHT BITES £7 each

Homemade fish cakes, watercress, avocado and sriracha mayonnaise

Korean style fried chicken bites and kimchi

Cauliflower pakoras with coriander and mint sauce and cherry tomato chutney (v,ve,gf,df)

SALADS £10 each

Three eggs omelette and mixed leaves (v,gf,df*)

Salad caprese; mozzarella and heritage tomato (v,gf)

Charred stem broccoli, edamame and rocket salad (v,ve,gf,df)

Add for £4 each; hot smoked salmon / chicken / grilled halloumi

SOURDOUGH £7.50 each

Roast beef and rocket with horseradish cream mayonnaise

Sliced ham, tomatoes and mustard with watercress

Smoked salmon and avocado with sriracha mayonnaise

Mushroom, kale and hummus (v,ve,df)

HOT PANINIS £7.50 each

Tomato, pesto and brie

Chicken club; sliced chicken breast, bacon, tomatoes, cheese and mayonnaise

Both served with sriracha mayonnaise

SIDES £4 each

Sweet potato fries / Fries / Chunky chips (v,ve,gf*,df)

Boiled new potatoes (v,ve*,gf,df*)

Mashed potatoes (v,ve*,gf,df*)

Seasonal vegetables (v,ve*,gf,df*)

Battered onion rings (v,ve,df)

Cheesy garlic bread (v)

STARTERS (Available 18:00-21:30)

Soup of the day, fresh baked bread £6 (v,ve,gf*,df)

Chicken liver paté with red onion marmalade and toasted sourdough £7 (gf*)

Homemade fish cakes, watercress and sriracha mayonnaise £7 (df)

Seared Rye bay scallops, roasted cauliflower purée, pico de gallo £10 (gf) (£3 supplement for dinner inclusive packages) subject to availability

Cauliflower pakoras with coriander and mint sauce and cherry tomato chutney £7 (v,ve,gf,df)

MAINS

Roast spring chicken breast, potato terrine, kale and mushroom with red wine jus £14 (gf,df*)

Fillet of seabass puttanesca with aubergine and roasted garlic aioli £16 (gf,df)

Aloo chana tarkari, spinach and nigella seed paratha, mango chutney and natural yoghurt £14 (v,ve*,df*)

Charred hispi, miso, garlic aioli, edamame, gomashio £14 (v,ve,gf,df)

Romney Marsh Sussex lamb rump, grilled courgette, minted quinoa salad and harissa jus £20 (£4 supplement for dinner inclusive packages) (gf*,df) available 18:00-21:30

Aubergine steak, teriyaki glazed tender stem broccoli and sesame miso dressing £14 (v,ve,gf,df)

Seafood risotto £18 (gf)

MAXINES FAVOURITES

12oz Ribeye steak, teriyaki glazed tender stem broccoli and sesame miso dressing or peppercorn sauce £28 (£8 supplement for dinner inclusive packages) (gf,df*) subject to availability

Beer battered fish with chunky chips, peas, burnt lemon and homemade tartar sauce £15 (df)

Homemade 8 oz beef burger **or** Chargrilled house dry rub chicken breast burger; both served in a toasted brioche bun with cocktail sauce, chunky chips and fresh coleslaw £14 add to your burger:

cheese slice 50p, bacon 50p, chorizo 50p, pickle 50p

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN478

Dishes labelled with GF and DF can be requested when ordering.

GF = Gluten Free **DF** = Dairy Free **V** = Vegetarian **Ve** = Vegan