

Menu

WINTER

Our dishes have a recommended Benguela Cove wine pairing suggestion.

Starters

VE Soup of the day, served with a freshly baked bread roll
£7.50

GF Smoked salmon, cream cheese sauce atop Portobello mushroom
£9.50

Lighthouse Collection Sauvignon Blanc

★ GF Confit pork belly, sweet potato mash, crispy crackling & a hint of Star Anise jus
£8.50

Estate Cabernet Sauvignon

Main Courses

GF "One Pot Wonder"
Grilled Cod, prawns, peas and bacon immersed in a buttery broth
£16.50

Estate Sauvignon Blanc

GF Chicken Ballotine, sun-kissed tomato risotto, crisp prosciutto & aged parmesan
£17.00

Estate Chardonnay

VE Butternut, spinach & chickpea curry served with fragrant rice and poppadum
£14.50

Estate Pinot Noir

★ Braised beef short rib, crispy potato croquette, silky onion purée served with baby carrots & rich jus
£17.50

Estate Collage

Sides

V Warm bread rolls, whipped herb butter & marinated olives
£6.50

VE Seasonal roasted root vegetables
£4.75

VE Roasted garlic new potatoes
£4.25

VE Fresh Green Salad
£3.50

Desserts

★ GF Brighton blue cheese, paired with red wine-poached pear & delicate rocket, served with crunchy crackers
£7.50

V Roasted apples topped with vanilla & cinnamon oat crumble and served with a drizzle of warm crème anglaise
£6.50

VE Chocolatier's dream: Caramel & chocolate tart, swirls of coffee syrup & vegan vanilla ice cream
£7.25

V Zesty warm lemon slice, perfectly paired with grilled & spiced plum and a scoop of refreshing strawberry sorbet
£6.75

Please inform our team of any allergies.

GF Gluten free

V Vegetarian

VE Vegan

★ 3-Course signature dish special for £29.50