

TO START

-  ARTISAN BREAD, MARINATED OLIVES, AGED BALSAMIC, LOCAL RAPESEED OIL (810Kcal) 8.50
-  DUCK LIVER PARFAIT, WARM TOAST, WATERCRESS, RED ONION CHUTNEY (421Kcal) 12.00
-  PRAWN COCKTAIL GLASS, CRUSTY GRANARY BREAD (594Kcal) 12.00
NYETIMBER RECOMMENDS – NYETIMBER CLASSIC CUVÉE 
-  MACKEREL PATE, WARM TOAST, PICKLED CUCUMBER AND SHALLOT SALAD (375Kcal) 9.00
-  SMOKED SALMON SANDWICH, CREAM CHEESE, CUCUMBER AND LEMON (500Kcal) 12.00

TO SHARE

-  **FRANKEL'S GRAZING BOARD** (1179Kcal) 18.00
ARTISAN BREAD AND BUTTER, CREAM CHEESE STUFFED BELL PEPPERS, MARINATED OLIVES, BABY MOZZARELLA, SUNBLUSHED TOMATOES
-  **FRANKEL'S SEAFOOD PLATTER** (2369Kcal) 65.00
DRESSED CRAB, HOT SMOKED SALMON, PRAWN COCKTAIL, TRADITIONAL SMOKED SALMON, MACKEREL PATE
SERVED WITH SALAD BOWL, LOCAL RAPESEED OIL AND CAPER POTATO SALAD, FRESH BAKED BREAD AND DIPS
NYETIMBER RECOMMENDS – NYETIMBER BLANC DE BLANCS 

MAINS

-  SEAFOOD CHOWDER (917Kcal) 20.50
KING PRAWNS, MUSSELS, COCKLES, SMOKED HADDOCK, BACON, ARTISAN BREAD
-  CAESAR SALAD
PARMESAN, CROUTONS, BABY GEM, ANCHOVIES, SOFT BOILED EGG
HOT SMOKED SALMON (529Kcal) 27.00 OR CHAR-GRILLED CHICKEN (524Kcal) 20.00 OR PLAIN 15.00
NYETIMBER RECOMMENDS – NYETIMBER ROSÉ 
-  TUNA NIÇOISE SALAD (438Kcal) 24.00
SOFT BOILED EGG, ANCHOVIES, NEW POTATOES, OLIVES, TOMATOES, GREEN BEANS
-  DRESSED CRAB (658Kcal) 27.00
RED ONION AND CHIVE COLESLAW, SOFT BOILED EGG, HOT BUTTERED NEW POTATOES
NYETIMBER RECOMMENDS – NYETIMBER BLANC DE BLANCS 
-  CHILLED RARE BEEF SIRLOIN (756Kcal) 27.00
ASPARAGUS, TRUFFLE POTATO SALAD, PEPPERY LEAVES, CHERRY TOMATOES, RED ONION, LOCAL PRESSED RAPESEED OIL
-  FENNEL ROASTED CAULIFLOWER (258Kcal) 17.00
SPICED QUINOA, ROASTED PEPPERS, COURGETTE, RED ONION, TOASTED PITTA, LEMON YOGHURT
- HOT DRINKS 3.20
-  CAKE SLICE 4.00

On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note this menu is subject to change.



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