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WINES 175ml / 250ml / Bottle (125ml available)

WHITE

SOLSTICE PINOT GRIGIO DELLE VENEZIE *Italy*
5.30 / 7.50 / 21.95

Fresh, crisp with subtle notes of citrus and pear fruit.

MONTE VERDE SAUVIGNON BLANC *Central Valley, Chile*
5.15 / 7.25 / 21.00

Classic gooseberry flavours enhanced by tropical fruit and zesty lemon. VE

EL VELERO VERDEJO BLANCO *Valdepeñas, Spain*
4.85 / 6.75 / 18.95

Green apple and citrus fruit on the palate with floral notes on the finish.

SHORT MILE BAY CHARDONNAY *South Eastern Australia, Australia*
5.15 / 7.25 / 21.00

Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

RED

MONTE VERDE MERLOT *Central Valley, Chile*
5.15 / 7.25 / 21.00

A supple and intensely juicy style with intense flavours of ripe red berries and plums. VE

EL VELERO TEMPRANILLO / GARNACHA TINTO *Valdepeñas, Spain*
4.85 / 6.75 / 18.95

Cherry-red Tempranillo that shows strawberry and fruits of the forest.

SHORT MILE BAY SHIRAZ *South Eastern Australia, Australia*
5.15 / 7.25 / 21.00

Rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.

JJ HAHN REGINALD SHIRAZ-CABERNET *Barossa Valley, Australia*
7.00 / 10.00 / 30.00

Floral aromas with notes of dark chocolate, sweet spice and black cherry, followed by white: pepper and liquorice elegant with blackberry and mineral notes.

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SPARKLING & CHAMPAGNE WINE

CHAPEL DOWN CLASSIC BRUT, NV *England*
36.00 bottle

Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas.

DA LUCA PROSECCO *Italy*
5.75 125ml / 32.00 bottle

Pear and peach fruit on a lively, yet soft and generous palate.

DA LUCA ROSATO SPUMANTE *Italy*
29.00 bottle

Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.

JACQUART BRUT MOSAÏQUE
8.95 125ml / 45.00 bottle

Shows notes of fresh pear, fig and almond, with hints of orange blossom and richer notes of honey and baked bread.

MOËT & CHANDON BRUT IMPÉRIAL
55.00 bottle

A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

RUINART BLANC DE BLANC
80.00 bottle

Delightful combination of fresh citrus fruit with a hint of peaches, cream and hazelnuts. Much respected pure Chardonnay from the oldest Champagne house.

MOËT & CHANDON ROSÉ IMPÉRIAL
65.00 bottle

Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.

FROM THE BAR

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SPIRITS

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Beefeater
Gordons
Bombay Sapphire
Bombay London Dry
Bulldog
Plymouth
Tanqueray
Hendricks

VODKA

Russian Standard
Skyy Flavours
Absolut Flavours
Belvedere
Grey Goose

RUM

Bacardi
Sailor Jerry
Havana 7yr
Havana Especial 3yr

SINGLE MALTS

Aberlour
Oban
Taliskar
Highland Park
Laphroaig
Isle of Jura
Glenfiddich
Glenmorangie
Haig Clubman
Glenlivet

IRISH WHISKEY
Jamesons

BLENDED WHISKY
Chivas Regal
Famous Grouse
Monkey Shoulder

AMERICAN & CANADIAN WHISKEY

Woodford Reserve
Maker's Mark
Jack Daniels
Jack Daniels Honey
Canadian Club

VERMOUTH

Noilly Prat
Cinzano
Martini

APERITIFS & LIQUEURS

Amaretto
Baileys
Aperol
Campari
Chambord

COGNAC

Martell Vs

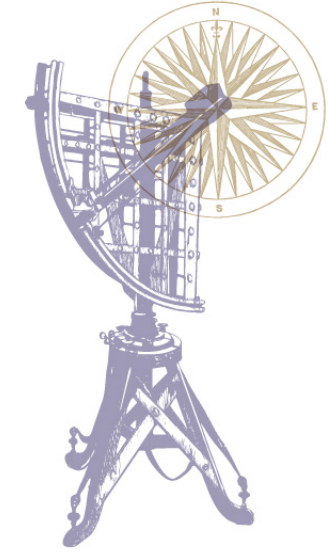
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DRAUGHT BEER

Amstel
Kronenbourg
Guinness
John Smiths
Woodpecker
Deuchars IPA
Black Sheep

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BOTTLE SELECTION

Peroni
San Miguel
San Miguel Fresca
Budweiser
Newcastle Brown Ale
Old Speckled Hen
Rekorderlig

PRICES DISPLAYED AT THE BAR



THE
MESS DECK



BRIGHTON



MENU

TOASTED BAGELS

Choose from multigrain or plain served with skin on fries and sweetcorn slaw

- SALT BEEF** pickled turnip, smoked cheese **11.50**
- FRIED CHICKEN** baconaise, rocket **10.50**
- PRAWN & AVOCADO CREAM CHEESE** with rocket **11.50**
- VEGAN CHEESE, HERITAGE TOMATO & PESTO** with salad garnish (VG) **10.50**

BURGERS

Served in a Brioche bun with skin on fries and sweetcorn slaw

- KOREAN CHICKEN** kimchi **14.90**
- ABERDEEN ANGUS** baconaise, Gouda **14.90**
- HALLOUMI** paprika humous, sweet chilli (V) **12.90**

MESS DECK FLATBREADS

Topped with rocket, spring onion and extra virgin olive oil. Contains duck fat, vegetarian available upon request.

- COURGETTE, ARTICHOKE** roasted pepper sauce **10.50**
- LAMB KOFTA** onion, minted yoghurt **12.50**
- KING PRAWN** guacamole, sour cream **12.50**

SANDWICHES

Served with chips and slaw.

- SMOKED STREAKY BACON** tomato, baby gem with baconaise **11.00**
- BATTERED FISH FINGER** tartar, baby gem **12.00**
- BRIE DE MAUX** caramelised onion chutney **10.50**

CHICKEN WINGS

10 wings served with sour cream

- CASHEW SATAY** 9.50
lime, coriander
- WHISKEY BARBEQUE** 9.50

FISH

- BATTERED HADDOCK** 14.90
With skin on fries, peas, tartar
- FISH SOFT SHELL TACOS** 10.00
Crispy calamari and haddock with siracha mayonnaise, spring onion, lime and shredded baby gem

SALADS

- THE MED SALAD** 14.90*
Parma ham, heritage tomatoes, Bocconcini, fregola pasta, radicchio, basil, focaccia croutons. Basil and balsamic vinaigrette

- B.Y.O.S** 14.90
A great salad base with baby gem, pea shoots, cucumber, cherry tomatoes, beetroot, crispy onions, focaccia croutons. Then choose your own topping and dressing

TOPPINGS choose from
Smoked salmon • grilled halloumi (V) • roast chicken breast


DRESSINGS choose from
Chive crème fraiche (V) • sweet chilli (V) • basil and balsamic vinaigrette (V) • classic caeser

DESSERTS

- MINI CHURROS** lime and cinnamon sugar, dulce de leche **5.90**
- WHITE CHOCOLATE & STRAWBERRY PROFITEROLES** **5.90**

SIDES

- SKIN ON FRIES** (VG) **4.00**
- GARLIC BREAD** (V) **3.00**
- GARLIC BREAD WITH CHEESE** (V) **3.50**
- SIDE SALAD** (VG) **4.00**
- BEER BATTERED ONION RINGS** (V) **4.00**

(V) Denotes Vegetarian (VG) Denotes Vegan  Denotes Hot Dish
(*) Denotes vegetarian and/or vegan available - please advise your server if required
Many of our items are available gluten free, please ask your server

Some menu items may contain nuts, seeds and/or other allergens. We cannot guarantee that other items of food and drink are free of these. If you would like further information on allergens contained within our menu items, please speak to a member of staff who will be able to assist you.

Please note a Discretionary 10% Service Charge is added on all items ordered. All prices include VAT at the current rate.



COCKTAILS

8.95 EACH  ***DOUBLE UP TO A FISHBOWL 15.95**

“A cocktail done right can really show your guests that you care”. - Danny Meyer

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| PINA COLADA*
White rum, coconut rum, pineapple juice, cream | COSMOPOLITAN
Citrus vodka, orange liqueur, lime, cranberry juice |
| PASSION FRUIT MARTINI*
Vodka, passionfruit liqueur, passion fruit mix | STRAWBERRY DAIQUIRI*
White rum, lime, strawberry mix |
| CLASSIC MOJITO*
White rum, mint, sugar, lime, soda water | ESPRESSO MARTINI
Vodka, coffee liqueur, sugar, coffee |
| RASPBERRY MOJITO*
White rum, mint, lime, sugar, raspberry mix | SEX ON THE BEACH*
Vodka, peach schnapps, orange juice, cranberry juice |
| BRAMBLE*
Gin, blackberry liqueur, blackberry mix | BAHAMA MAMA*
White, dark & coconut rum, orange & pineapple juice, grenadine |

THE WARDROOM

BRIGHTON

Great VIEWS  Great MENU

TO BOOK CALL 01273 329001
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PRIVATE DINING AND AFTERNOON TEA ALSO AVAILABLE