



The Highdown ~ Autumn Daily Menu

~ Monday 19th October 2026 ~

Starters

- Beef, bacon, stout and thyme faggot**, parsnip purée, horseradish crumb (gf) 349 kcal 8.95
Chestnut gnocchi, mushroom velouté, beetroot purée, truffle oil, tarragon and hazelnuts (vg) 350 kcal 7.95
Sweet potato, lime and coconut soup crispy shallots, warm seeded roll (v, gfa) 606 kcal 7.95
King prawn and mussel Bouillabaisse, saffron aioli, warm focaccia 522 kcal 13.95
Chicken liver pâté, bramble chutney, toasted bloomer (gfa) 587 kcal 8.95
Smoked salmon, lemon and chervil croquettes, red pepper ketchup, tinkerbell pepper salad, aioli (gf) 512 kcal 10.95
Baked camembert, truffle honey, walnuts, rosemary, focaccia croutes (v) 799 kcal 10.95
Sussex Smokie (baked haddock and cream), herb and gruyere crumb 584 kcal 9.95

Nibbles

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| Red pepper and tomato hummus, puccia (vg) 464 kcal 6.95 | Garlic and basil Halkidiki olives (vg, gf) 174 kcal 5.25 |
| Gochujang honey prawns, sesame (gf) 328 kcal 7.95 | Pork & Nduja meatballs, tomato ragu, parmesan (gf) 406 kcal 7.45 |
| Halloumi fries, chilli jam (v, gf) 620 kcal 7.95 | Steamed vegetable gyoza, sesame (vg) 333 kcal 6.95 |
| Crispy baby squid, lemon and dill mayonnaise 528 kcal 7.95 | Venison and cranberry chipolatas (gf) 306 kcal 7.25 |

Mains

- Basil pesto and spinach gnocchi**, sunblush tomato, toasted pine nuts, vegan prosociana crisp (vg) 580 kcal 17.95
Pan-fried Chalk stream trout, prawn risotto, mussel and chervil sauce (gf) 585 kcal 24.95
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380 kcal 18.95
Roast sea bass, Prosciutto, Jerusalem artichokes, samphire, sauce vierge (gf) 476 kcal 22.95
Game suet pudding (venison, pheasant and partridge), mash, buttered greens (gf) 1298 kcal 18.95
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 895 kcal 18.95
Rajma masala curry, cumin rice, tomato & red onion salad, naan bread, coconut raita (vg) 502 kcal 15.95
Caramelised pork belly, ham hock fritter, apple gel, buttered greens and Calvados sauce (gf) 887 kcal 19.95
Moving mountains vegan burger, smoked applewood vegan cheddar, spicy tomato mayonnaise, fries (vg) 1431 kcal 17.95
Venison loin, broccoli and stilton purée, black pudding crumb, game sauce (gf) 662 kcal 26.95
Beer battered fish and chips, mushy peas, tartare sauce (gf) 1278 kcal 19.45
Braised rabbit papardelle, mustard, pancetta and tarragon cream sauce 897 kcal 21.95
Onglet steak frites, peppercorn sauce, watercress salad (served pink) (gf) 1296 kcal 22.95
Braised shoulder of lamb, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 1151 kcal 26.95
Pan fried chicken breast with celeriac purée, lentils, roast parsnip, squash and red wine jus 630 kcal 20.95
Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1370 kcal 17.95
Buttercross red onion marmalade sausages, bubble and squeak cake, buttered greens, onion gravy (gf) 1216 kcal 17.95
16oz sirloin steak on the bone, grilled tomato, portobello mushroom, onion rings, pepper sauce and chips (gf) 1934 kcal 40.95

Sides

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| Garlic bread (v) 421 kcal 5.75 | Chunky chips (vg, gf) 535 kcal 4.95 | Garlic bread, cheese (v) 629 kcal 6.25 |
| Buttered vegetables (v, gf) 175 kcal 4.95 | Onion rings (gf) 289 kcal 5.45 | Mixed salad (vg, gf) 100 kcal 4.75 |
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Truffle parmesan fries (gf) 450 kcal 6.95 Greek feta salad (v, gf) 386 kcal 5.95 Fries (vg, gf) 377 kcal 4.95

Light Bites

Red pepper, spinach, balsamic onion, goats cheese quiche, crème fraîche new potato salad (v, gf) 709 kcal 13.45
Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce (gf) 579 kcal 14.75
Beetroot, cumin and chickpea falafels, beetroot hummus, mint coconut yoghurt, pomegranate salad (vg) 646 kcal 9.95
Chargrilled puccia bread, prosciutto ham, creamy burrata, tomato and pesto rocket salad 715 kcal 13.75
Mussels, with cider, leeks, bacon and cream, warm ciabatta (gfa) 702 kcal 14.95
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 963 kcal 16.95

Puddings

Lemon and lime posset, seasonal berries, oat granola (low sugar) (v, gf) 299 kcal 7.45
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 891 kcal 8.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 662 kcal 8.95
Biscoff cheesecake, raspberry sorbet (vg) 664 kcal 8.95
Toasted waffle, glazed pineapple, coconut ice cream (v) 644 kcal 7.95
Rich dark chocolate torte, cherry sorbet (v, gf) 642 kcal 8.95
Blackberry and apple crumble, vanilla custard (v, gf) 725 kcal 8.25
Pecan toffee pie, raspberry sauce, crème chantilly (v, gf) 812 kcal 8.95
Golden Cross (v, gf) 77 kcal / Sussex Blue (v, gf) 103 kcal / Waterloo (v, gf) 169 kcal / Barbers Vintage Cheddar (v, gf) 103 kcal /
Snowdonia Smoked Cheddar (v, gf) 107 kcal
Five cheeses (v) 476 kcal 15.95
Three cheeses (v) 310 kcal 12.95
One cheese (v) 167 kcal 4.95

Hot Drink with a Small Pud

Mini crème brûlée, shortbread (v, gf) 498 kcal 9.25
Mini waffle, glazed pineapple, coconut ice cream (v) 440 kcal 9.25
Sticky toffee pudding, vanilla ice cream (v, gf) 390 kcal 9.45
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 575 kcal 9.45

Ice Cream and Sorbet

One scoop (vg, gf) 74 kcal 2.95	Two scoops (vg, gf) 148 kcal 5.90	Three scoops (vg, gf) 221 kcal 8.75
Vanilla (v, gf) 125 kcal 0.00	Strawberry (v, gf) 124 kcal 0.00	Banoffee (v) 134 kcal 0.00
Honeycomb (v, gf) 137 kcal 0.00	Mint Chocolate Chip (v, gf) 138 kcal 0.00	Blackcurrant Sorbet (vg, gf) 68 kcal 0.00
Cherry Sorbet (vg, gf) 83 kcal 0.00	Lemon Sorbet (vg, gf) 74 kcal 0.00	Mango Sorbet (vg, gf) 62 kcal 0.00



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.