

The Highdown ~ Daily Menu

~ Sunday 29th November 2026 ~

Starters

Minestrone soup with saffron orzo, warm seeded roll (v) *541 kcal* 7.45

Beef, bacon, stout and thyme faggot, parsnip purée, horseradish crumb (gf) *349 kcal* 8.95

Pheasant, mallard and pigeon terrine, clementine and cranberry chutney (gfa) *422 kcal* 9.95

Chestnut gnocchi, mushroom velouté, beetroot purée, truffle oil, tarragon and hazelnuts (vg) *350 kcal* 7.95

King prawn cocktail, buttered seeded bread (gfa) *612 kcal* 11.95

Sussex Smokie (baked haddock and cream), herb and gruyere crumb *584 kcal* 9.95

Baked camembert, truffle honey, walnuts, rosemary, focaccia croutes (v) *799 kcal* 10.95

Shredded brisket, thyme and roast shallot croquette, cauliflower cheese purée, red wine jus (gf) *336 kcal* 8.95

Nibbles

Red pepper and tomato hummus, puccia (vg) *465 kcal* 6.95

Gochujang honey prawns, sesame (gf) *328 kcal* 7.95

Hoi sin oyster mushroom bao bun (vg) *403 kcal* 5.95

Steamed vegetable gyoza, sesame (vg) *328 kcal* 6.95

Garlic and basil Halkidiki olives (vg, gf) *174 kcal* 5.50

Pigs in blankets, gravy (gf) *423 kcal* 7.95

Halloumi fries, chilli jam (v, gf) *620 kcal* 7.95

Crispy baby squid, lemon and dill mayonnaise *528 kcal* 7.95

Mains

Roast porchetta (slow-roasted belly), ham hock and grain mustard fritter, Sangiovese sauce *902 kcal* 23.95

Pan-fried salmon fillet, crushed caper and lemon potato cake, shellfish bisque sauce (gf) *673 kcal* 25.95

Provençal style mussels, shellfish and tomato sauce, crusty ciabatta *941 kcal* 18.95

Roast sea bass, Prosciutto, Jerusalem artichokes, samphire, sauce vierge (gf) *477 kcal* 22.95

Braised shoulder of lamb, dauphinoise potatoes, greens, rosemary gravy (gf) *1289 kcal* 26.95

Pan fried chicken pappardelle, wild mushrooms, tarragon, white wine sauce *1013 kcal* 19.95

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) *896 kcal* 18.95

Venison and beef shin pie, horseradish mash, bourguignon sauce (gf) *1198 kcal* 21.95

Roast turkey, sage, onion and bacon roulade, duck fat roast potatoes, gravy, cranberry sauce (gf) *988 kcal* 24.95

Rajma masala curry, cumin rice, tomato & red onion salad, naan bread, coconut raita (vg) *502 kcal* 15.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries *1380 kcal* 19.95

Venison loin, broccoli and stilton purée, black pudding crumb, game sauce (gf) *662 kcal* 26.95

Moving mountains vegan burger, smoked applewood vegan cheddar, spicy tomato mayonnaise, fries (vg) *1431 kcal* 17.95

Beer battered fish and chips, mushy peas, tartare sauce (gf) *1278 kcal* 19.95

Onglet steak frites, peppercorn sauce, watercress salad (served pink) (gf) *1296 kcal* 23.95

Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) *1370 kcal* 18.95

8oz British sirloin 28 day dry aged, pepper sauce, portobello mushroom, tomato, chunky chips (gf) *1406 kcal* 33.95

Buttercross red onion marmalade sausages, bubble and squeak cake, buttered greens, onion gravy (gf) *1216 kcal* 18.95

Sides

Garlic bread, cheese (v) *629 kcal* 6.25

Truffle parmesan fries (gf) *450 kcal* 6.95

Buttered vegetables (v, gf) *175 kcal* 4.95

Greek feta salad (v, gf) *386 kcal* 5.95

Onion rings (gf) *289 kcal* 5.45

Fries (vg, gf) *377 kcal* 5.25

Light Bites

Salmon and smoked haddock fishcake, kedgeree, light curry sauce (gf) *458 kcal* 15.95

Barbers 1883 cheddar, balsamic onion and leek quiche, crème fraîche new potato salad (v, gf) *805 kcal* 14.25

Beetroot, cumin and chickpea falafels, beetroot hummus, mint coconut yoghurt, pomegranate salad (vg) *649 kcal* 10.45

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries *963 kcal* 16.95

Red pepper and goats cheese tortellini, roasted baby courgettes, toasted pine nuts, blush tomatoes (v) *495 kcal* 13.95

Puddings

Christmas pudding, brandy sauce (v, gf) *719 kcal* 8.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *891 kcal* 8.95

Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, gf) *375 kcal* 9.25

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *662 kcal* 8.95

Cherry pie, Kirsch-soaked cherries, vanilla crème anglaise (v, gf) *483 kcal* 9.25

Blackberry and apple crumble, vanilla custard (v, gf) *725 kcal* 8.45

Clementine, Cointreau and gingerbread trifle (vg, gf) *381 kcal* 8.75

White chocolate and cranberry cheesecake, dark chocolate sauce (gf) *665 kcal* 8.95

Toasted waffle, glazed pineapple, coconut ice cream (v) *645 kcal* 7.95

Fourme d Ambert (gf) *87 kcal* / Pont-l'Évêque (gf) *73 kcal* / Rosary goats' cheese (v, gf) *79 kcal* / Barbers Vintage Cheddar (v, gf) *103 kcal*

Five cheeses (v) *447 kcal* 15.95

Three cheeses (v) *349 kcal* 11.95

One cheese (v) *151 kcal* 4.95

Hot Drink with a Small Pud

Crumble topped mince pie, vanilla ice cream (v, gf) *363 kcal* 9.25

Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, gf) *226 kcal* 9.25

Sticky toffee pudding, vanilla ice cream (v, gf) *390 kcal* 9.45

Mini waffle, glazed pineapple, coconut ice cream (v) *440 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
Rum and Raisin (v, gf) *128 kcal* 0.00
Strawberry (v, gf) *124 kcal* 0.00
Mint Chocolate Chip (v, gf) *138 kcal* 0.00
Cherry Sorbet (vg, gf) *83 kcal* 0.00

Two scoops (vg, gf) *148 kcal* 5.90
Chocolate (v, gf) *127 kcal* 0.00
Banoffee (v) *134 kcal* 0.00
Blackcurrant Sorbet (vg, gf) *68 kcal* 0.00
Lemon Sorbet (vg, gf) *74 kcal* 0.00

Three scoops (vg, gf) *221 kcal* 8.75
Vanilla (v, gf) *125 kcal* 0.00
Honeycomb (v, gf) *137 kcal* 0.00
Coconut (v, gf) *131 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.