



THE APPROACH

Bar & Restaurant

Our kitchen is run by Air Culinaire Worldwide and each dish is handcrafted by their team.

Please ask your server if you require an allergen list menu.

Whilst every effort has been made for certain dishes not to contain nuts, we do not operate a nut free kitchen - some products are outsourced which may contain nut derivatives too.

BAR & LOUNGE MENU

This menu is available daily from 12:00 - 21:30

Please note: sandwiches are only available between 12:00 - 16:30

On Arrival

Olives (VE) £4.00

Warm Artisanal Bread (v) £5.25

Served with seasonal whipped butter

Appetisers

Seasonal Soup & Garnish (v) £7.95

Vietnamese Style Chicken Wings
£12.50

Truffle Mac and Cheese (v) £8.95
With pangrattato crumb & parmesan crisp

Pulled Shoulder of Beef
Crumpet £10.95
With pickled onion, Sussex blue & petit leaf

Salads

Classic Caesar Salad £10.95

*With prosciutto crisps, parmesan garlic
croutons & Caesar dressing*

Add chicken or salmon fillet £3.50

Beetroot Radicchio & Crumbled
Blue Cheese Salad (v) £12.50

With toasted pecans & maple vinaigrette

Roasted Vegetable Salad (VE) £10.95

With saffron dressing

Sandwiches

Bacon, Brie & Cranberry £12.95

Fish Finger Brioche £10.95
Goujons of fish, tangy tartare sauce, sweet grilled brioche bun

Smoked Salmon Bagel £14.50
With cream cheese, lemon & cracked black pepper

Beetroot Hummus & Crispy Chickpea Wrap (VE) £9.95

Salt Beef £14.50
With pickled onion & cucumber slaw, whole grain mustard

*All served with fries & salad garnish
All can be served gluten-free*

MAINS

The Approach Burger £14.50

*6oz beef patty, gem lettuce, pickles & mustard mayonnaise
Add bacon £1.50 | Add cheese £1.00
Served with crispy fries*

Buttermilk Crispy Chicken Burger £15.50

*With crushed avocado, chilli jam, pickles, cheese & citrus mayonnaise
Served with crispy fries*

Great British Fish & Chips £17.50

*Spitfire beer battered haddock, chunky chips, minted
pea purée & tartare sauce*

Club Sandwich £14.95

*Grilled chicken, smoked bacon, baby gem, sliced tomato & fried egg
Served on your choice of bread & with fries*

Loaded Nachos (v) £13.50

*With guacamole, salsa, sour cream & jalapeño peppers
Add beef chilli £2.50*

Sirloin Steak £27.50

*7oz sirloin steak (cooked to your liking), peppercorn
sauce, salted fries, cherry tomatoes & field mushroom*

Sea Bass £19.95

With salsa verde, potato mille-feuille & caper jus

Pulled Lamb Shoulder £22.95

With harissa couscous & coriander yoghurt

Butternut Squash Fiorelli (v) £14.50

With parmesan cream & crispy thyme



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EVENING MENU

Available daily from 17:30 - 21:30

Starters

British Smoked Salmon (F) £10.50

Venison & Beef Shin Terrine (M) £10.25

Golden piccalilli, grilled rye

Sussex Cheese Tartlet (v) £9.25

Spiced honey dressing & toasted pumpkin seed salad

Wild Mushroom £9.25

Quails egg & chestnuts

Roasted Cauliflower (VE) £9.25

Kimchi & pickled raisins



Main Course

Beef Sirloin (M) £31.95

*Lovage purée, duck fat onions,
celeriac & beef croquette*

Rump of Lamb (M) £28.95

*BBQ lamb belly, rosemary, broccoli,
compressed gem, Caesar & Madeira jus*

Sea Bass (F) £22.95

Herb crust, peas, potato mille-feuille & jus

Roasted Gnocchi (VE) £19.95

Asparagus, peas & Girolle mushroom

Pumpkin Risotto (v) £16.95

Sage oil & crispy toasted pumpkin seeds

Side Dishes

Crispy Fries £4.00

Sweet Potato Fries (VE) £4.00

Warm Artisanal Bread £5.25

Served with seasonal whipped butter

French Beans & Bacon £4.00

Garlic Spinach £3.50

Sauté Tenderstem Broccoli (VE) £4.50

The Approach Garden Salad (VE) £4.50

Fattoush Salad (VE) £4.95

Served with sumac croutons

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THE FINAL DESCENT

Dessert menu available daily from 12:00 - 21:30

White Chocolate & Raspberry Bread
& Butter Pudding (v) £12.95

Served with crème anglaise

Blueberry Mille-feuille (v) £12.95

With whipped Chantilly & white chocolate ganache

Sticky Toffee Pudding (v) £10.50

With salted miso sauce & whipped clotted cream

Dark Chocolate Ganache Tart (VE) £12.50

With sour raspberries & vanilla mascarpone

Classic Tiramisu (v) £10.50

With coffee, caramel & chocolate

Spiced Fig Leaf Panna Cotta £10.25

Served with coconut tuile

Cheese Course

Sussex Cheese Selection (v) £14.50

*Served with crackers, salted butter, red onion
marmalade, dried apricots, celery & fresh grapes*

Mousse of 'Cheesemaker' Special (v) £11.50

Served with honey, cheese companion, fruit crackers & roasted walnuts



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TASTING MENU

This menu is available daily from 12:00 - 21:30

£85 per person | Must be pre-booked 24 hours in advance

Starter

British Smoked Salmon (F)

Sussex Cheese Tartlet (v)

Spiced honey dressing & toasted pumpkin seed salad



Main Course

Beef Sirloin (M)

*Lovage purée, duck fat onions, celeriac &
beef croquette*

Sea Bass (F)

Herb crust, peas, potato mille-feuille & jus



Dessert

White Chocolate & Raspberry Bread
& Butter Pudding

Served with crème anglaise