

Webb's in Rye

On Arrival

Selection of Home Baked Bread and Kent Rapeseed Oil *per person* £0.75
Taramasalata, Olives and Bread Sticks £4.50
Salt Cod Brandade, Home Baked Bread £4.00
Provençal Olives £3.00
Tumbler of Prawns, Mayonnaise £4.50
Cayenne Sprats and Tartar Sauce £4.50

Starters

Grilled Tiger Prawns, Chimichurri Sauce £9.50
Sea trout Gravlax, Pickled Cucumber, Horseradish Cream £8.50
Cornish Mussels, Shallots, Garlic and Parsley £8.00
Thai Noodle Soup, Monkfish Dumplings and Squid £8.00
Twice Cooked Olde Sussex Cheddar Souffle, Walnut and Apple Salad £7.00
Mackerel Tartar, Tomato Consommé, Samphire £7.50
Fish Board: Pickled Herring, Crab, Prawns and Smoked Mackerel Pate, Squid Fritter
For 1 £8.50 - **For 2** £15.00
Chicken and Hazelnut Terrine, Piccalilli £7.50

Little Peoples Menu

Two courses including a drink £8.50
Available for lunch and between 6pm-7pm, From 7pm, certain dishes may be served as Half portions

Maldon Rock Oysters

Served on Crushed Ice with Shallot Sherry Vinegar and Lemon

Glass Revilo Prosecco with 3 Oysters £10.00
Three £6.00,
Six £11.00
Twelve £21.00

Main Course

Half Grilled Lobster, Garlic Butter, Hand Cut Chips, Wild Roquette, Mayonnaise £18.50
Rye Bay Fish Stew with Saffron Potatoes, Rouille, Croutons and Parmesan £15.00
Steamed Panache of Fish, Turned Vegetables and Saffron Sauce £16.00
(Salmon, Prawn, Mussels, Cod, Gurnard, Grey Mullet, Seabass and Huss)
Grilled Whole Lemon Sole, Samphire Beurre Blanc £18.50 (Raw whole Weight 280/350g)
Pearl Barley Risotto, Summer Vegetables, Lemon, Garlic and Feta Cheese £14.00
Deep Fried Haddock in Beer Batter, Hand Cut Chips and Tartar Sauce £13.50
Char Grilled Sirloin of Beef with Spinach, Mushroom and Tarragon Sauce £18.00

Side Orders

£3.00 each
Mashed Potato, Hand Cut Chips, Green Beans, Courgettes Fritters, Boiled Potatoes, Wild Roquette and Parmesan Salad, Plum Tomato Salad

Allergy Information

If you have a food allergy, intolerance or sensitivity, please inform us when you sit down, and we will be able to suggest the best dishes for

Sussex by the season

White Wine

Claude Val Blanc, Paul Mas - France - Fruity, rich & vivid
£18.95 bottle / £5.00 glass

Sauvignon Blanc, Mayfly - New Zealand - Zesty & herbaceous
£25.00 bottle / £6.90 glass

Rioja Blanco, Solar Teules - Spain - Full & structured
£26.00 bottle / £6.90 glass

Chapel Down, Flinty Dry - England, Kent – Aromatic & Fruity
£29.95 bottle / £7.50 glass

Chablis, Domaine Des Malandes - France - Graceful & steely acidity
£36.00 bottle / £8.30 glass

Sancerre, Domaine Michel Thomas - France - Fresh, fruity & delicate
£36.00 bottle / £20.00 ½ bottle

Pouilly Fume, Domaine Guyot - France – Herbaceous & flavoursome
£60.00 bottle / £32.00 ½ bottle

Pinot Grigio, Villa Pieri - Italy - Elegant & refreshing
£22.50 bottle

Picpoul De Pinet, Mas Des Mas - France - Refreshing & well-balanced
£25.50 bottle

Gewurztraminer, Bergsig - South Africa - Rose petals & lychee
£26.00 bottle

Chenin Blanc, Aloe Tree - South Africa - Zesty & youthful
£22.50 bottle

Muscadet Sevre et Maine Sur Lie - France - Crisp & aromatic
£24.00 bottle

Our standard size measure for still wine by the glass is 175ml, please advise us when ordering should you wish for the 125ml measure to be served to you.

Sparkling Wine

Prosecco, Revilo
Italy - Delicately fruity with fine perlage
£27.50 bottle / £6.00 125ml glass

Champagne de Barfontarc Brut Tradition
France - Elegant, fresh & well-balanced
£49.00 btl / £29.00 ½ btl / £10.00 125ml glass

Chapel Down, Flinty Dry - England, Kent
Crisp & Refreshing
£38.00 bottle / £8.00 125ml Glass

Rose Wine

Claude Val Rose, Paul Mas
France - Rich red berry fruit
£18.95 bottle / £5.00 glass

Chapel Down, English Rose - England, Kent – Redcurrants & Floral Notes
£29.95 bottle / £7.50 glass

Red Wine

Claude Val Rouge, Paul Mas - France - Fruity & well-balanced
£18.95 bottle / £5.00 glass

Merlot, Pelusas - Chile - Smooth & easy drinking
£23.50 bottle / £6.00 glass

Pinot Noir, Outnumbered - New Zealand – Bramble fruit & spice
£25.00 bottle / £6.90 glass

Malbec, Pascual Toso Estate - Argentina - Rich & smoky
£26.00 / £6.90 glass

Dornfielder, Gribble Bridge - England – Off dry, light & fruity
£24.95 bottle / £6.90 glass

Rioja Crianza, Solar Teules - Spain - Complex & velvety
£34.00 bottle / £20.50 ½ bottle

Fleurie, Louis Latour 'Les Garans' - France – Full & persistent
£39.00 bottle / £21.50 ½ bottle

Cabernet Merlot, Arrogant Frog - France - Elegant, complex & smooth £22.00 bottle

Ch. Haut Badon Grand Cru St Emilion - France – Excellent Claret 2011 £70.00 bottle

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Desserts

£6.50 Each Or with a glass of dessert wine for £13.00

Iced Milk Chocolate Parfait,
Poached Apricots, Apricot Sorbet, Honeycomb Wafers

Peach and Lemon Curd Trifle,
Almond Sponge, Almond Brittle

Raspberry Crème Brulee, Drambuie Ice Cream

Trio of Homemade Ice Creams, Almond Tullie
(Dark Chocolate, Honeycomb, Vanilla)

Tropical Fruit Sorbets in a Brandy Snap Basket

Strawberry, Panacotta, Jelly, Meringue and Sorbet

Cheese Plate £8.00

or with a glass of Cockburn's Fine Ruby Port for £11.50

*Brighton Blue, Celtic Promise, Olde Sussex Cheddar, Sussex Camembert,
Goldencross Goats Cheese, Served with Quince Jelly*

Hot Drinks

Americano £2.75

Espresso £2.30

Double Espresso £2.80

Cappuccino £2.75

Latte £2.75

Hot Chocolate £2.75

Teas/Infusions £2.75

(English Breakfast, Fresh Mint, Green Tea, Blackcurrant, De Cafe Tea, Earl Grey and Camomile)

All Served with Homemade Fruit and Nut Biscotti

Soya Milk is Available, upon request

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Dessert Wines

Malbec Mendoza, Argentina

£8.00 100ml glass, £34.00 75cl bottle

Red Malbec

Muscat Reserve, La Forge, France

£7.50 100ml glass, £23.50 ½ bottle

Muscat petits grains

Special Mead, Biddenden, Kent

£4.00 100ml, £24.00 75cl bottle

Fermented fruit & honey

After Dinner Cocktail

Espresso Martini

Vodka, Coffee liqueur, Sugar syrup and a Double Espresso.

£7.50

Ports

Cockburn's Fine Ruby £4.50

Taylors 20 Years old Tawny £6.00

Digestive

Remy Martin V.S.O.P £5.00

Hennessy Very Special Cognac £6.00

Calvados Boulard £5.50

Janneau Armagnac £5.00

Delamain Grand Champagne Cognac £12.00

Kummel £3.50

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