

Daily from midday; Last orders at 9:15pm

BREADS & LIGHT BITES

While you wait

Garlic & Herb Flatbreads (v) £7
with hummus
GLUTEN

Tempura King Prawns £8
with sweet chilli dip
GLUTEN | CRUSTACEAN

Spicy BBQ Chicken Wings £7
with blue cheese sauce
MILK

Salt & Pepper Squid £7
with tartare sauce
MOLLUSC | EGG

Marinated Olives (vg) £5
with sun-blushed tomatoes
NONE

Patatas Bravas & Chorizo £7
with sun-blushed tomatoes
GLUTEN

SALADS & SOUP

Caesar Salad (v) £13
baby gem, anchovies, croutons, Parmesan & Caesar dressing
Why not add grilled chicken, salmon or halloumi £6
GLUTEN | FISH

Greek Salad (v) £13
feta cheese, baby gem, marinated olives, red onion & cucumber
Why not add grilled chicken, salmon or halloumi £6
MILK

Chicken, Bacon & Avocado Salad £17
chard, sweetcorn, cherry tomato, red onion & avocado dressing
NONE

Soup of the Day (vg) £7
with toasted focaccia
GLUTEN

SANDWICHES

Your choice of toasted ciabatta, multi-cereal pavé or gluten free bread, all served with salad garnish & crisps

Fish Goujons £9
With rocket & tartare sauce
GLUTEN | FISH | EGG

Mozzarella & Beef Tomato (v) £8
with basil pesto
GLUTEN | MILK | NUTS

Smoked Salmon & Avocado £9
with cream cheese & gem lettuce
GLUTEN | FISH | MILK

BLT £9
with streaky bacon, gem lettuce & beef tomato
GLUTEN | EGG

Chicken & Sweetcorn £9
with gem lettuce
GLUTEN | EGG

Grilled Vegetables (vg) £8
with hummus
GLUTEN

THE LOUNGE & TERRACE CAFÉ BAR MENU

PIZZAS

All our pizzas are hand-stretched 11 bases

Margherita (v) £14
beef tomato, basil & triple cheese blend
GLUTEN | MILK

Pepperoni & Jalapeno £16
with rocket & Parmesan
GLUTEN | MILK

Chicken & Pesto £16
with Mozzarella, rocket & Parmesan
GLUTEN | NUTS | MILK

Goats Cheese (v) £15
with grilled vegetables, sun-blushed tomato & rocket
GLUTEN | MILK

Vegan (vg) £15
beef tomato, basil & vegan cheese
GLUTEN | MILK

SHARING PLATTERS

Charcuterie Platter £25
cold meats, sauerkraut, garlic aioli, sriracha, mojo dip, cornichons
marinated olives, sun-blushed tomatoes, artichokes & bread
GLUTEN | EGG

Cheese Platter £25
Stilton, Brie, Cornish Yarg & smoked Applewood
with biscuits, chutney & duck rillettes
GLUTEN | MILK

Fish Platter £27
smoked salmon, tempura prawns, salt & pepper squid, potted crab
mussel & clam meat, garlic aioli, sweet chilli, Hollandaise & bread
GLUTEN | FISH | CRUSTACEAN | MOLLUSC | EGG | MILK

Vegetarian Platter (v) £25
Buffalo Mozzarella, marinated olives, sun-blushed tomatoes, piquillo peppers, artichokes,
cornichons, rocket, hummus & farmhouse bread
GLUTEN | MILK

CHILDREN'S MENU (Under 12)

1 Main Course £9; 2 Courses £14

Margherita Pizza (v) £9
GLUTEN | MILK

Chocolate Brownie & vanilla ice cream (v) £9
MILK | EGG

Mac 'n' Cheese Bites with salad & fries (v) £9
GLUTEN | MILK

Two Scoops of Beachdean Ice Cream (v) £9
MILK

Fish Goujons with seasonal veg or fries
GLUTEN | SOYA

Chicken Bites with seasonal veg or fries
GLUTEN | SOYA

A discretionary service charge of 12.5% will be added to your bill & divided between all staff.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present.

Our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.

MAIN COURSE CLASSICS

Beer Battered Haddock £17
with chunky chips, pea puree, pickled onion & tartare sauce
GLUTEN | FISH | EGG | SOYA

Chef's Curry of the Day £17
with long grain rice, Naan bread, poppadum & mango chutney
GLUTEN

Steak & Devon Blue Pie £17
with creamy mash, seasonal vegetables & red wine jus
GLUTEN | MILK

Gammon Steak £17
with chunky chips, peas & fried eggs
EGG | SOYA

Red Pesto Gnocchi (vg) £15
with Mediterranean vegetables & red pesto velouté
NUTS

Mushroom Carbonara (v) £15
pappardelle pasta with wild mushrooms, garlic & shallots
GLUTEN | EGG | MILK

Burger £17
all our burgers come in a toasted brioche bun with mature cheese,
beef tomato, red onion, gherkins & relish served with fries

Add bacon £2; Extra Cheese £2; Onion Rings £5 or double up £6
GLUTEN | MILK | SOYA

8oz Beef Burger £17

Piri Piri Chicken Burger £17

Beetroot, Red Pepper & Quinoa Burger £16

SIDES

Skinny Fries (vg) SOYA £4

Cheesy Fries (v) SOYA | MILK £5

New Potatoes (vg) NONE £4

Seasonal Vegetables (vg) NONE £4

Salad with French Dressing (vg) MUSTARD £4

Garlic Bread (vg) GLUTEN £5

Onion Rings (vg) GLUTEN | SOYA £5

DESSERT

For a decadent finale why not try a dessert wine or dessert cocktail

Chocolate Truffle Brownie Torte with pistachio ice cream (v) £9
GLUTEN | MILK | EGG | NUTS

Lemon Meringue macerated raspberries & raspberry sorbet (v) £9
GLUTEN | EGG

Apple Tarte Tatin served with clotted cream (v) £9
GLUTEN | MILK

Mango, Coconut & Passion Fruit Panna Cotta & berries (vg) £9
NONE

Tiramisu with homemade almond biscotti (v) £9
GLUTEN | MILK | NUTS

Ice Cream & Sorbet three scoops of your choice (vg) £8
MILK (vegan ice cream & sorbet available)

Cheese Board (v) £15
Stilton, Brie, Cornish Yarg & smoked Applewood, biscuits & chutney
GLUTEN | MILK

COCKTAIL BAR

CLASSICS

Black Russian Vodka, kahlua topped with coca cola	£11
Cosmopolitan classic with vodka, Cointreau & cranberry juice	£11
Dark 'n' Stormy double Captain Morgan's with ginger beer & lashings of lime juice	£11
French Martini with vodka, Chambord liqueur & topped with fizz	£11
Long Island Iced Tea white rum, gin, Tequila, vodka, triple sec, lemon juice & coke	£12
Margarita with Tequila, Cointreau, lime juice, sugar syrup & garnished with salt	£11
Mojito popular Cuban cocktail of Bacardi, sugar, lime juice, mint & soda	£11
Negroni with gin, Campari & sweet vermouth	£11
Old Fashioned whisky, sugar syrup, Angostura bitters & topped with soda	£11
Pina Colada with white rum, coconut cream & pineapple juice	£11
Sex on the Beach vodka, peach schnapps, orange & lemon juice with Grenadine	£11
Tequila Sunrise with Tequila, orange juice & Grenadine	£11

AVISFORD PARK TWISTS

Avisford Park Sunset Amaretto, vodka, orange juice & topped with fizz	£11
'Jimi' double Hendrick's, cucumber, mint, elderflower & pineapple juice	£12

DESSERT COCKTAILS

Espresso Martini vodka & Kahlua with a shot of espresso coffee	£12
Pornstar Martini ???	£12
White Russian ???	£11

WHITE WINE BY THE GLASS

	175ml	250ml	Bottle
Sauvignon Blanc Sugarbush Hill, Western Cape, Sth Africa 2022	£7	£9	£26
Chardonnay The Old Gum Tree, Australia 2022	£8	£10	£27
Pinot Grigio Bel Canto, Catarratto, Terre Siciliane, Italy 2022	£8	£10	£28
Sauvignon Blanc Fernlands, Marlborough, New Zealand 2021	£9	£12	£35

CRISP, LIGHT & FRESH

House White Fallows' View, Western Cape, South Africa 2022	£25
Pinot Grigio Bel Canto, Catarratto, Terre Siciliane, Italy 2022	£28
Gavi Valle Berta, Italy	£34
Picpoul Ormarine Sea Pearl, France	£36

FRUIT DRIVEN & AROMATIC

Sauvignon Blanc Sugarbush Hill, Western Cape, South Africa 2022	£26
Chenin Blanc Bespoke, Western Cape, South Africa	£28
Sauvignon Blanc Fernlands, Marlborough, New Zealand 2021	£35
Sancerre Blanc Duc Armand, Loire Valley, France	£49

RIPE & RICH

Chardonnay The Old Gum Tree, Australia 2022	£27
Burgundy Macon-Villages, La Cave d'Aze, Burgundy, France	£39
Albariño Pazos de Lusco, Spain	£45

FINE WINE

Sauvignon Blanc Greywacke, Marlborough, New Zealand	£55
Puligny-Montrachet Jean-Louis Chavy, Côte de Beaune, Burgundy, France	£99

COCKTAIL & WINE MENU

CHAMPAGNE BAR

	125ml	Bottle
House Champagne Paul Drouet Brut NV, France		£59
Taittinger Brut Reserve NV, France		£80
Taittinger Rosé France		£85
Prosecco Bel Canto, Italy	£7	£32
Prosecco Rosé Fiammetta DOC, Italy		£36

SPARKLING COCKTAILS

Kir Royale Celebrate with blackcurrant Crème de Cassis topped with fizz	£11
Chambord Royale Raspberry Chambord topped with fizz	£11
Sloe Royale Jarrold's Limited Edition Sloe gin, lemon juice & topped with fizz	£12
Passion Fruit Bellini Refreshing passion fruit puree topped with fizz	£11
Elderflower Bellini Fresh & light St Germain elderflower liqueur topped with fizz	£11
Mojito Royale Classic mojito topped with fizz	£11
Aperol Spritz Italian favourite of Aperol, soda & topped with fizz	£11
Avisford 75 Jarrold's Chichester gin, lemon juice & topped with fizz	£12

MOCKTAILS

Australian Refresher lemon, lime & Angostura bitters	£6
Avisford Park Sunrise layers of orange & apple juice with bitter lemon & Grenadine	£7
Funky Monkey Orange & pineapple juice with Grenadine	£7
St Clements oranges & lemons say the bells of St Clements	£6
Virgin Elderflower Mojito fresh lime & mint with elderflower, apple juice & soda	£7
Virgin Mary tomato & lemon juice, Worcestershire sauce, salt, pepper & Tabasco	£7

HOT DRINKS

	Regular	Large
Espresso; Macchiato	£3.00	£4.00
Americano; Cappuccino; Flat White; Latte; Mocha	£3.50	£4.50
Hot Chocolate; Mocha	£4.00	£5.00
	Extra Shot of Espresso	£2.00
	Shot of Syrup Caramel, Hazelnut or Vanilla	£1.00
Tea pot of tea/herbal tea	£3.50	

LIQUEUR COFFEE

Baileys, Café Royale (Brandy); Irish (Jamesons); Calypso (Tia Maria)	£11
Baileys Hot Chocolate	£11

ROSÉ WINE & SPRITZERS

	175ml	250ml	Bottle
House Rosé Fallows' View, Western Cape, South Africa 2022	£7	£9	£25
White Zinfandel Whispering Hills, California, USA	£8	£10	£28
Pinot Grigio Blush Ombrellino delle Venezie DOC, Italy 2022			£29
Provence Rosé Nicolas Rouzet, Provence, France 2021	£10	£13	£36
Whispering Angel Chateau d'Esclans, Provence, France 2022			£59
Prosecco Rosé Fiammetta DOC, Italy			£36
Rose Wine Spritzer with your choice of soda or lemonade	£8		
White Wine Spritzer with your choice of soda or lemonade	£8		

Please note that wines, vintages & %abv are subject to change according to availability.
Wine by the glass can also be served in 125ml measures.

GIN BAR

Ultimate G&T double Bombay Sapphire with lime juice & Fever Tree Indian tonic	£12
Citrus & Floral G&T double Whitley Neill Rhubarb & Ginger, cucumber & tonic	£12
Pink Sweet & Fruity G&T double Gordon's Pink, strawberry, lime & lemonade	£12
Savoury & Aromatic G&T double Monkey 47, orange slice, aromatic bitters & tonic	£15
'Jimi' G&T double Hendrick's, cucumber, mint, elderflower & pineapple juice	£12

LOCAL GINS

Jarrold's Chichester Small Batch London Dry Gin	£6
Jarrold's Limited Edition Chichester Sloe Gin	£6
Chichester Harbour Gin a perfectly smooth, Summer gin	£6
Arundel Gin capture the taste of a glorious Sussex Summer	£6
Chilgrove Gin finest Sussex grown botanicals with South Downs mineral water	£6

As well as the special & local gin cocktails above please also see our fantastic gin collection:

Tanqueray
Whitley Neill
Tanqueray 0.0%

RED WINE BY THE GLASS

	175ml	250ml	Bottle
Merlot Felipe Edwards, Viña Carrasco, Valle Central, Chile (vg)	£7	£9	£26
Shiraz The Old Gum Tree, South Eastern Australia 2019	£8	£10	£27
Cabernet Sauvignon Flor Del Fuego, Valle Central, Chile 2019	£8	£10	£28
Malbec Romero Gonzalez, Mendoza, Argentina 2021	£9	£11	£30

JUICY & LIGHT BODIED

House Red Fallows' View, Western Cape, South Africa	£25
Cabernet Sauvignon Flor Del Fuego, Valle Central, Chile 2019	£28
Pinot Noir Ella's Ridge, New Zealand	£39

SOFT & SMOOTH BODIED

Merlot Felipe Edwards, Viña Carrasco, Valle Central, Chile (vg)	£26
Malbec Romero Gonzalez, Mendoza, Argentina 2021	£30
Montepulciano Gufetto, Italy 2020	£30
Rioja Beronia, Spain 2019	£30

RICH, BOLD & FULL BODIED

Shiraz The Old Gum Tree, South Eastern Australia 2019	£27
Malbec Quid Pro Quo	£44
Bordeaux Château Coufran, Haut-Médoc Cru Bourgeois Supérieur, France	£49

FINE WINE

Bordeaux Château Grand Faurie La Rose, St-Emilion Grand Cru, France	£54
Burgundy Alexandre Gauvin, Gevrey Chambertin, France	£89