

Set Menu

Enjoy our delicious seasonal set menu plus a 125ml glass of house wine or selected soft drink. Served 12.30pm-6pm from Monday to Thursday and 12.30pm-5pm on Fridays and Saturdays.

Two courses £16.50 | 3 courses £21.50

Starters

Textured mackerel paté, horseradish mousse, beetroot gel, toasts

Crispy kale stems, pomegranate, sweet chilli (VG)

Sussex white pork belly, charred Kent apples, pickled young leeks

Mains

Carved flat iron steak, fries, peppercorn sauce

Mussels, tomatoes, white wine, parsley, garlic, skinny ciabatta

Seabass fillet, sweetcorn, pickled mushroom, buttered chard, poached oyster

Celeriac steak, pickled squash, vegan almond pesto, charred bok choy, sweetcorn puree (VG)

Grass-fed Wagyu beef burger, pulled smoky beef, Sussex Woodside Red cheese, rocket, beef tomato, garlic mayonnaise, fries

Puddings

Brioche treacle tart, clotted cream, orange sauce

Two award-winning Sussex cheeses, chutney, biscuits

Pineapple tatin, coconut sorbetto (VG)

(VG) Vegan

A discretionary 12.5% service charge will be added to your bill and shared between our team.

The logo for Cyan, written in a stylized, handwritten-style font.

Seafood Afternoon Tea

Enjoy our spectacular seafood selection. Each of the delicious bites from this unique seafood afternoon tea have been designed by Executive Chef, Alan White, using the finest ingredients and accompaniments sourced from local and sustainable suppliers.

Served 3pm-5.30pm from Monday to Saturday

£26 per person

West Mersea oysters, lime, ginger

Prawns, American marie rose sauce

Dressed crab crumpet

Mackerel paté, toasts

Keta smoked salmon blinis

Braised octopus

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Cyan.