



SET MENU

Enjoy our delicious seasonal menu plus a 125ml glass of house wine or selected soft drink.

Served 12.30pm-6pm on Wednesday and Thursday and 12.30pm-5pm on Friday and Saturday.

Two courses £18 | Three courses £23

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

Cod

Smoked garlic and celeriac purée, confit egg yolk, wild mushrooms, crispy onion

Grass-fed Wagyu beef burger

Pulled smokey beef, Sussex Woodside red cheese, rocket, beef tomato, garlic mayonnaise, fries

Celeriac steak

Pickled squash, vegan almond pesto, charred bok choy, sweetcorn purée (VG)

Mussels

Mariniere sauce, fries

Carved flat iron steak

Fries, peppercorn sauce

PUDDINGS

Brioche treacle tart

Clotted cream, orange sauce

Two award-winning Sussex cheeses

Chutney, biscuits

Pineapple tatin

Coconut sorbetto (VG)

(V) VEGETARIAN (VG) VEGAN

A discretionary 12.5% service charge will be added to your bill, this is shared between our team



FOOD WITH A BRIGHT FUTURE

At Cyan we are passionate about creating a restaurant with a conscience.

We support local suppliers, from the Brighton Gin we use in our seasonal cocktails to the cheese that is sourced from the Great British Charcuterie.

Reducing our food miles is just one of the green initiatives we have in place at Cyan. We also work with Weez & Merl, local recycling heroes that melt, marble and make a variety of products from waste plastic and have designed our coasters, menus boards, and some of our interior design elements.

The artwork on our walls also tells an important story. The current series of images are by the fantastic photographer, Mandy Barker. They show plastic that has been washed up at the UNESCO world heritage site of the uninhabited Henderson Island in the middle of the South Pacific. Plastic was recovered from over 45 major brands from over 25 countries across the world, including the UK.

We also work with Plastic Oceans UK in selecting sustainably sourced seafood dishes from our menu and we are proud to fundraise for this worthwhile cause.



Follow us and share your snaps **@cyan.brighton**
for a chance to win a glass of bubbly