

# Bistro *on the* Green

@ Sedlescombe Golf Club

## Sharers

Hastings Smoked fish board £9.5 / £14  
Mackerel, hot and cold smoked salmon, smoked  
haddock,  
Fresh horseradish cream

## Small Plates

Marinated olives £3  
Soup of the day £6  
Honey & thyme baked camembert with baguette  
£8  
Chicken liver pâté, brioche toasts & quince purée  
£6.50  
Beer battered courgette fritter with garlic aioli &  
lemon £4.50  
Field mushroom & Guinness rarebit £7  
Salt & pepper squid, chilli, sweet & sour, coriander  
£7.5  
Crab claw & prawn salad, cocktail sauce &  
lemon £8

## Mains

Home roast ham, free range eggs and chips  
£11.50  
Half Pound 'Bistro' Burger £13  
Applewood smoked cheese & bacon, courgette,  
pickles & slaw  
Blackened Cajun chicken burger £12.5  
Juicy marinated free-range thigh, guacamole &  
sweet chilli

**Sunday Roasts**  
Every Sunday 12pm-4pm  
Booking essential

## Sandwiches & Baguettes All served with fries

Bacon, lettuce, tomato & mayo in a crusty  
baguette £6.5  
Bacon, brie & cranberry in a crusty baguette £6.5  
Club "Sandwedge" £9  
Roast turkey, bacon, cheese, lettuce, guacamole  
& tomato  
Tuna mayo with spring onions & lettuce £5  
Ham, cheese & tomato £6.5  
Roasted ham, cheddar cheese and tomato  
Prawn in cocktail sauce £6  
Prawns, iceberg lettuce & cocktail sauce

## Salads

"Bistro's" Greek £9.5  
With hot smoked salmon  
Char-grilled Cajun Chicken Caesar with soft  
poached egg £9.5

## Sides £3

Rosemary & sea salt fat chips / French fries (add  
cheese +50p)  
Sautéed potatoes, sweet potato fries, green  
vegetables, mixed salad

### FOOD ALLERGY WARNING

Our food may contain cereals containing gluten namely wheat, celery, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds,  
soya, sulphites

The Majority of our dishes can be gluten free, please ask your server for more details

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## For the table

Bread, olives, oil & balsamic £3.50

Hastings Smoked Fish board £9.5/£14  
Mackerel, hot & cold smoked salmon,  
smoked haddock, fresh horseradish cream

## Starters

Soup of the Day £6

Courgette fritters with confit garlic aioli  
£4.50

Chicken liver pâté, brioche toasts, quince  
purée £6

Field Mushroom & Guinness rarebit, mixed  
leaves £7

Salt & Pepper Squid, chilli sweet & sour,  
coriander £7.5

Baked Camembert, honey & thyme with  
relish & baguette £8

Crab claw & prawn salad, cocktail sauce  
& lemon £8

## Mains

Vegetable tikka masala, aromatic rice  
riata, vegetable crackers & coriander  
£13

Rabbit parpadelle  
with wholegrain mustard cream, fresh sage, lemon & parmesan  
£14

Twice cooked pork belly, soft herb potato cake,  
apple fritter, wilted spinach, puffed crackling & port jus  
£14.5

Oak smoked & roasted rump of Sussex lamb  
fondant potato, green beans, celeriac purée  
£17

Sticky short rib of beef, slow braised on the bone,  
parmesan mustard mash, savoy cabbage & red wine jus  
£17

Beer battered cod & hand cut chips, crushed peas, tartare & lemon  
£13.5

Pancetta wrapped breast of guinea fowl  
Sautéed potatoes, tender stem broccoli & chanterelle cream jus  
£15.50

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