

# COASTAL

RESTAURANT · BAR · TERRACE

DRINKS MENU



## PROSECCO & SPARKLING WINE 🍷 Bottle 🍷 125ml

<b>Prosecco Emotivo</b>   Veneto - Italy <span>VE</span>	37.00	7.50
Bright and refreshing with crisp green apple, pear, and a lively, delicate sparkle. Pairs with Light seafood, fresh salad and friends		
<b>Prosecco Rose</b>   Emotivo - Veneto Italy <span>VE</span>	39.00	-
Big, ripe and full of dark berry fruit with peppery spice and a warm, velvety finish, brilliant with anything smoky and bold.		

## CHAMPAGNE 🍷 Bottle 🍷 125ml

<b>Eugene</b>	67.00	-
<b>Pommery Brut Royal NV</b>	85.00	-
<b>Pommery Rose Brut NV</b>	95.00	-

## BOLNEY ENGLISH WINES & SPARKLES

Just 25 minutes from our hotel, Bolney Wine Estate crafts award-winning still and sparkling wines that capture the essence of the Sussex countryside and our local Coastal spirit.

SPARKLES	🍷 Bottle	🍷 125ml
<b>Bolney Bubbly Rose NV</b> 🍷	55.00	10.00
<b>Bolney Bubbly Sparkling</b> 🍷	60.00	10.00
<b>Bolney Estate Blanc de Blanc Brut</b> 🍷	70.00	-

ROSÉ, RED & WHITE	🍷 Bottle	🍷 250ml	🍷 175ml
<b>Bolney Lychgate Rosé</b> 🍷	36.00	12.50	9.50
<b>Bolney Estate Lychgate Red</b> 🍷	36.00	12.50	9.50
<b>Bolney Estate Pinot Noir</b> 🍷	40.00	-	-
<b>Bolney Lychgate Bacchus</b> 🍷	40.00	13.50	10.00
<b>Bolney Estate Pinot Gris</b> 🍷	60.00	14.50	12.00

## ROSÉ WINE 🍷 Bottle 🍷 250ml 🍷 175ml

<b>White Zinfandel</b>   Charlie Zin - USA	28.50	9.50	6.60
Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious aftertaste.			
<b>Pinot Grigio Rosé</b>   Sea Change - Italy	34.50	11.70	8.20
Bright pink colour. The nose is packed with notes of wild strawberry, cranberry and a hint of juniper. Fresh and crispy, light and easy to drink.			

Wine by the glass is available in 125ml measures on request. A discretionary 10% service charge will be added.

## VODKA

50ml

<b>Smirnoff</b>	10.20	<b>Absolut Vanilla</b>	11.20
<b>Absolut Raspberri</b>	11.20	<b>Ketel One</b>	11.80
<b>Absolut</b>	11.20	<b>Cîroc</b>	11.40
<b>Absolut Citron</b>	11.20	<b>Grey Goose</b>	13.60

## GIN

50ml

<b>Gordon's</b>	10.20	<b>Whitley Neill</b>	11.10
<b>Gordon's Lemon</b>	10.20	• Rhubarb & Ginger	
<b>Gordon's Pink</b>	10.20	• Parma Violet	
<b>Brighton Gin</b>	10.00	• Blackberry	
<b>Tanqueray</b>	11.40	<b>Hendricks</b>	12.40
<b>Opihr</b>	12.40	<b>Bombay Sapphire</b>	11.10

## RUM

50ml

<b>Captain Morgan White</b>	10.20	<b>Sailor Jerry</b>	11.10
<b>Malibu</b>	10.20	<b>Kraken Black Spiced</b>	11.60

## BLENDED WHISKY

50ml

<b>The Famous Grouse</b>	10.20	<b>Johnnie Walker Black Label</b>	16.60
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## IRISH WHISKY

50ml

<b>Jameson Original</b>	10.50	<b>The Busker Triple Cask</b>	16.60
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Prices shown for 50ml serve, 25ml available on request. A discretionary 10% service charge will be added.

## MALT WHISKY

50ml

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<b>Naked Malt</b>	11.90	<b>Glenfiddich 12YO</b>	12.20
<b>Glenmorangie</b>	12.70	<b>Dalwhinnie 15YO</b>	16.20

## BOURBON

50ml

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<b>Jack Daniels</b>	11.40	<b>Bulleit Rye</b>	12.00
<b>Woodford Reserve</b>	12.50		

## BRANDY

50ml

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<b>Jules Clairom</b>	10.20	<b>Martell VS</b>	12.20
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## FORTIFIED WINES & PORT

50ml

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<b>Martini Bianco</b>	4.80	<b>Graham's Late Bottled Vintage</b>	5.65
<b>Martini Rosso</b>	4.80		
<b>Martini Extra Dry</b>	4.80		

## LIQUEURS

50ml

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<b>Aperol</b>	9.90	<b>Tequila Rose</b>	11.20
<b>Archers</b>	9.90	<b>Pimms NO.1</b>	11.30
<b>Campari</b>	9.90	<b>Galliano</b>	11.20
<b>Pernod</b>	9.90	<b>Chambord</b>	11.30
<b>Olmecca Reposado</b>	11.20	<b>Cointreau</b>	11.30
<b>Olmecca Blanco</b>	11.20	<b>Jägermeister</b>	11.30
<b>Disarrono</b>	11.20	<b>Luxardo Sambuca</b>	11.30
<b>Passoã</b>	11.20	<b>Patron Silver</b>	12.20
<b>Kahlua</b>	11.20	<b>Baileys</b>	12.10

Prices shown for 50ml serve, 25ml available on request. A discretionary 10% service charge will be added.

## DRAUGHT BEER & CIDER

*Pint*

<b>Stella Artois</b>	7.00	<b>Camden Pale Ale</b>	7.45
<b>Singha</b>	7.45	<b>Kopparberg Crisp Apple</b>	6.90

## BOTTLED BEER

<b>Singha</b>	6.00	<b>Birra Moretti</b>	5.70
<b>Corona</b>	5.70	<b>Peroni</b>	6.00
<b>Heineken</b>	6.00		

## BOTTLED ALE

<b>Doombar</b>	5.60
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## BOTTLED CIDER

<b>Kopparberg Straw &amp; Lime</b>	6.00	<b>Kopparberg Mixed Fruit</b>	6.00
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## NO & LOW ALCOHOL

<b>Corona Cero</b>	4.10	<b>Strykk Not Vodka</b>	10.40
<b>Seedlip Gin</b>	10.40	<b>Tanqueray 0%</b>	10.40

## TONIC

<b>Britvic Tonic</b> (38 kcal)	2.50	<b>London Essence</b> (38 kcal)	2.90
<b>Britvic Slimline Tonic</b> (38 kcal)	2.50	<b>Original   Indian Tonic Flavoured Tonic</b>	

A discretionary 10% service charge will be added.

## CLASSIC COCKTAILS

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**Aperol Spritz** 12.00

Aperol | Prosecco | Soda

**Margarita** 12.00

Orange Liquor | Tequila | Lime Juice

**Mojito** 12.00

Rum | Lime | Sugar | Mint

**Porn Star Martini** 12.00

Vanilla Vodka | Passion Fruit Liqueur  
Passion Fruit Puree | Lime | Pineapple

**Old Fashioned** 12.00

Whisky | Bitters | Sugar

**Espresso Martini** 12.00

Vodka | Coffee | Coffee Liqueur | Syrup

**Negroni** 12.00

Campari | Gin | Vermouth

**Dark & Stormy** 12.00

Dark Rum | Lime  
Ginger beer | Sugar

## SUSSEX INSPIRED COCKTAILS

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**Sussex Spritz** 12.00

St. Germain | Prosecco  
Soda | Mint

**Seafront Sunset** 12.00

Malibu | Chambord  
Pineapple | Grenadine

**South Coast Negroni** 🍷 12.00

Campari | Bolney English  
Vermouth | Brighton Gin

**Brighton Blush** 12.00

Raspberry Vodka | Chambord | Sugar  
Syrup | Grenadine | Cranberry Juice | lime

## MOCKTAILS

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**Bloodless Mary** 6.00

Pineapple Juice | Passionfruit  
Blackcurrant Cordial

**Sienna's Zesty Brew** 6.00

0% Gin | Ginger Beer  
Grenadine | Orange Juice

**Chocolate Espresso** 6.00

Espresso | Chocolate  
Milk | Sugar

**Berry Blast** 6.00

Cranberry | Orange Juice  
Strawberry | Lime

A discretionary 10% service charge will be added.

## RED WINE

🍷 Bottle 🍷 250ml 🍷 175ml

<b>Sangiovese</b>   <i>Primi Soli - Puglia Italy</i>	29.00	9.80	6.90
Bright and juicy with red cherry, a hint of spice and a lightly savoury finish.			
<b>Cabernet Sauvignon</b>   <i>El Dueto. Chile</i> <sup>VE</sup>	31.50	11.00	7.70
Ripe and structured with blackcurrant, plum and a touch of spice, great with grilled steak, roast beef or burger.			
<b>Pinot Noir</b>   <i>Balauri - Romania</i>	32.50	11.50	8.00
Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy.			
<b>Merlot</b>   <i>Sea Change - Languedoc France</i> <sup>VE</sup>	33.00	11.60	8.10
Rich and velvety with dark plum, blackberry and a touch of spice, perfect with juicy steaks, flame grilled & burgers. Made for moments with good company.			
<b>Malbec</b>   <i>Equino - Mendoza Argentina</i>	34.50	11.70	8.20
Rich and velvety with dark plum, blackberry and a touch of spice, perfect with juicy steaks, flame grilled & burgers. Made for moments with good company.			
<b>Shiraz</b>   <i>Jarra Wood - SE Australia</i>	34.00	-	-
Big, ripe and full of dark berry fruit with peppery spice and a warm, velvety finish, brilliant with anything smoky and bold.			

## WHITE WINE

🍷 Bottle 🍷 250ml 🍷 175ml



<b>Solino Bianco</b>   <i>Italy</i> <sup>VE</sup>	28.00	9.50	6.60
A great all-rounder - Light, fresh, and easy drinking with gentle citrus, white peach, and a soft, zesty finish.			
<b>Sauvignon Blanc</b>   <i>Umbala - Western Cape South Africa</i>	29.00	9.80	6.90
Aromas of green fig, citrus and a hint of grassiness. Perfect with white meats and light seafood			
<b>Chardonnay</b>   <i>Jarra Wood - SE Australia</i>	31.50	11.00	7.70
Rich yet razor fresh, with ripe peach, citrus zest and a lick of toasty oak swagger. Spot on with Roasted chicken or creamy pasta.			
<b>Picpoul de Pinet</b>   <i>Villa Blanche - Languedoc France</i>	34.00	-	-
Crisp and citrus driven with lemon, green apple and a salty snap, perfect alongside that crisp fish and chips			
<b>Pinot Grigio</b>   <i>Sea Change - Italy</i>	34.50	11.70	8.20
Delicate floral aromas and a hint of the citrus. On the palate the same citrus notes are present, resulting in a crisp and refreshing white.			
<b>Albarino</b>   <i>Entreflores Albariño - Spain</i>	39.00	-	-
Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh and intense finish.			

Wine by the glass is available in 125ml measures on request. A discretionary 10% service charge will be added.

## SNACKS & NIBBLES


**Sourdough**  4  
Seaweed butter (510 kcal)

**Marinated Olives**   4  
(251 kcal)

**Smoked Almonds**   4  
(302 kcal)

**Padron Peppers**   6  
Sea salt (82 kcal)

**Fried Courgette**   6  
Aubergine dip (237 kcal)

**Mini Bruschetta**  6  
Tomato & basil (237 kcal)

## TEA & COFFEE

**Twinings Tea** (2 kcal) 3.50

English Breakfast, Decaf English Breakfast, Earl Grey, Green Tea, Camomile  
Cranberry & Raspberry, Peppermint (4 kcal), Lemon & Ginger (4 kcal),

**Espresso**

Single (4 kcal) 2.80

Double (8 kcal) 4.20

**Americano** (4 kcal) 4.20

**Caffe Latte** (94 kcal) 4.20

**Macchiato** (56 kcal) 4.20

**Cappuccino** (63 kcal) 4.20

**Flat White** (44 kcal) 4.20

## SOFT DRINKS

**Pepsi Max** 16oz 3.00

**Diet Pepsi** 16oz 3.00

**R. Whites Lemonade** 16oz 3.00





**J20** (52 kcal) 3.95

**Red Bull** (115 kcal) 4.00

**Red Bull Sugar Free** (8 kcal) 3.80

**Ginger Beer** (70 kcal) 2.50

**Ginger Ale** (76 kcal) 2.50

 Vegetarian |  Vegan |  NGCI: No Gluten Containing Ingredients |  Discover Local - Experience fresh local taste here | EU Food allergen information contained within menu items is available via a team member | Wine by the glass is available in 125ml measures on request. | Spirits & liqueurs are served at 50ml, 25ml available on request. | Prices include VAT at the current rate. A discretionary 10% service charge will be added. | **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients. | **CALORIES:** Adults need around 2000 kcal a day.