

The Sackville Bistro

MENU

Starters and Nibbles

**Sackville's Ultimate
Garlic Bread** (V) £5.50

**Chicken Liver
Pate** £6.50

Plum & Apple Chutney,
Toasted Bread

**Mixed Oriental
Prawns** (N) £7.50

Sweet Chilli Dip

Buffalo Chicken Wings
(GF) £6.00

Sesame Seeds,
Barbeque Dip

**Sautéed Portobello
Mushrooms** (VE) £6.50

Garlic, Spinach, Toasted
Mediterranean Bread

**House Bread & Mixed
Olives** (V) £7.00

Salted Butter, Oils

Whitebait £5.00

Tartare Sauce, Bread

Halloumi Sticks (V)
£5.00

Tomato Salsa

Toasted Paninis

All served with Skinny Fries, Salad Garnish & Slaw £9.50

12:00 - 15:00

Roast Chicken, Bacon, Cheddar Cheese
Goats Cheese, Red Onion Confit (V)
Brie, Bacon, Cranberry Sauce

Street Burgers

ALL BURGERS MADE IN HOUSE!

All served with Chunky Chips & Salad £14.00

Sackville's Classic Steak Burger

Applewood Cheddar, Red Onion,
Sliced Beef Tomato, Baby Gem
Lettuce

Halloumi Burger (V)

Piquillo Pepper Salsa, Baby Gem
Lettuce, Sliced Beef Tomato

Chargrilled Chicken Burger

Smoked Bacon, Applewood
Cheddar, Hash Brown, Sliced
Beef Tomato, Baby Gem Lettuce,
Tomato Sauce

Spicy Chickpea & Red

Pepper Burger (VE)

Baby Gem Lettuce, Sliced Beef
Tomato, Vegan Mayonnaise

The Farmhouse

8oz Steak Burger, Fried Egg, Smoked
Bacon, Applewood Cheddar, Onion
Rings, Sliced Beef Tomato, Baby
Gem Lettuce

Lamb Burger

Moroccan Spiced Lamb, Baby Gem
Lettuce, Sliced Beef Tomato, Mint
Mayonnaise

Classics

Chef's Homemade Pie £13.00

Creamy Mashed Potato, Medley Of
Vegetables, Gravy

Mediterranean Tart (VE) £10.50

Aubergine, Courgette, Peppers, Red
Onion, Tomato, Pumpkin Seeds, New
Potatoes, Salad

Tempura Battered Cod £13.50

Chunky Chips, Minted Garden Peas,
Tartare Sauce

Baby Back Ribs £15.50

Barbeque Glaze, Skinny Chips,
Slaw, Bistro Salad

Cajun Chicken Skewer (GF) £12.50

Skinny Chips, Slaw, Bistro Salad

Breaded Scampi £12.50

Chunky Chips, Tartare Sauce,
Bistro Salad

Grilled Goats Cheese Salad

(V) (GF) (N) £11.50

Mixed Leaf, Pesto, Pine Nuts,
Pickled Vegetable Ribbons,
Balsamic Glaze

Hot Poached Salmon £12.50

Parmentier Potatoes,
Hollandaise Sauce, Bistro
Salad

Steaks

Steak Stone £20.00

8oz fillet steak served sizzling
on a hot stone for you to cook
exactly how you like it! Served
with skinny fries and salad.

Sides

Homemade Onion Rings £4.50

Chunky Chips £3.50

Skinny Chips £3.50

Sweet Potato Chips £4.00

Slaw £4.00

Desserts

Strawberry Sundae (V) (GF) £6.50

Strawberry Ice Cream, Meringue,
Fresh Strawberries, Coulis,
Whipped Cream

Candy Floss Sundae (V) £6.50

Candy Floss & Popcorn Ice Cream,
Toffee Popcorn, Butterscotch
Sauce, Whipped Cream

Toffee & Honeycomb Cheesecake
£6.00

Toffee Sauce, Whipped Cream

Caramel Apple Crumble (V) £6.00

Custard

**White Chocolate & Raspberry
Roulade** £6.00

Raspberry Coulis, Whipped Cream

Sunday Carvery

Our carvery is served
12:00 - 16:00 (Sundays only)
£13.50

Choose from a selection of hand carved meats and seasonal
vegetables, together with traditional trimmings and homemade gravy!

BOOKING NOW AVAILABLE



www.thesackvillebistro.co.uk
info@sackvillebistro.co.uk
01424 552900

De La Warr Parade, Bexhill On Sea, TN40 1LS

Coming Soon

**ALL YOU CAN EAT
BREAKFAST** £7.95

Includes unlimited juices,
tea and coffee

Available after 21st June!

Ask for details

Dietary Information

(V) Vegetarian (VE) Vegan (N) Nuts (GF) Gluten Free

Please let us know if you have any food allergies or special dietary needs.

The Sackville Bistro

DRINKS

Cocktail to Start

Cosmopolitan £7.50

Vodka, Cointreau, Cranberry Juice, Lime

Long Island Iced Tea £7.50

Vodka, Tequila, Gin, Rum, Triple Sec, Lime, Coke

Passionfruit Martini £7.50

Vanilla Vodka, Passoa, Pineapple Juice, Passionfruit, Prosecco Shot

Espresso Martini £7.50

Vodka, Kahlua, Double Espresso

The Sackville Sunshine £7.50

Coconut Bacardi, Midori, Pineapple Juice, Malibu

Elderflower Orchard £7.50

Gin, Apple Juice, Elderflower Tonic, Sugar Syrup

Amaretto Kiss £7.50

Vodka, Disaronno, Sugar Syrup, Cranberry Juice

Purple Rain £7.50

Vodka, Blue Curacao, Grenadine, Lemonade

Orange & Cherry Spritz £7.50

Orange Gin, Cherry Liqueur, Lemonade

Gingin Mule £7.50

Gin, Lime, Sugar Syrup, Mint, Ginger Beer

Mocktails

Passionfruit Twist £5.00

Passionfruit Syrup, Sugar Syrup, Pineapple Juice

Elderflower Fusion £5.00

Apple Juice, Elderflower Tonic, Sugar Syrup

Virgin Purple Rain £5.00

Blue Curacao Syrup, Grenadine, Lemonade

Sunrise £5.00

Mango Syrup, Pineapple Juice, Apple Juice, Sugar Syrup

Beer and Cider

On Tap

Carlsberg £4.60/£2.30

San Miguel £4.80/£2.40

Brooklyn IPA £4.60/£2.30

Somersby Cider £4.60/£2.30

Bottled Cider

Rekorderlig £4.30

(MANGO & RASPBERRY, STRAWBERRY & LIME, MIXED FRUIT)

Bottled Beer

Sol £3.30

Peroni £3.50

Becks Blue £2.40

Long Man £4.50

Old Speckled Hen £4.50

Guinness £4.50

Soft Drinks

Bottled Coke/Diet Coke £2.00

J20 £2.60

(APPLE & RASPBERRY, APPLE & MANGO, ORANGE & PASSIONFRUIT)

Frobisher Juice £2.20

(ORANGE, APPLE, PINEAPPLE, TOMATO)

Appletizer £2.60

Fevertree Tonic £2.20

(ORIGINAL, SLIMLINE, ELDERFLOWER)

Ginger Beer £2.20

Water £1.60

(STILL, SPARKLING)

Redbull £2.50

Hot Drinks

Tea £1.80

Latte £2.20

Cappuccino £2.20

Americano £1.90

Espresso £1.60

Double Espresso £2.20

Hot Chocolate £2.50

Mocha £2.80

Herbal Teas £2.00

Earl Grey £2.00



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01424 552900

De La Warr Parade, Bexhill On Sea, TN40 1LS

Wine List

Sparkling & Champagne

20cl Bottle

- ③ Prosecco, Tosti 7.50 26.00
Prosecco, Pink Tosti 7.50

ITALY

Delicate, with a perfumed bouquet of pear, apple and citrus fruits. A crisp off-dry palate boasts fresh and fruity flavours.

- ⑤ Prosecco, Bottega 44.00
Prosecco, Bottega 3Ltr 195.00

ITALY

Award winning, fresh and crisp with an aroma of apples, citrus fruits and white blossom.

- ① Brut Baron De Marck 48.00
Gobillard

FRANCE (CHAMPAGNE)

Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class.

White Wine

175ml 250ml Bottle

- ② House White 4.00 5.30 16.00

SOUTH AFRICA

Aromas of green apple, apricots and a touch of mango dominate in this fresh, aromatic wine.

- ③ Pinot Grigio 5.00 6.50 19.50

ARGENTINA

Elegant, with intense notes of citrus fruits and flavours of peach, apricot and orange peel.

- ② Sauvignon Blanc 4.50 6.00 18.50

SOUTH AFRICA

Intense notes of gooseberry, wet stone and minerals lead on the nose of this Sauvignon Blanc, with a palate characterised by lemon and green bell pepper notes.

- ③ Chardonnay 5.20 6.75 21.00

CHILE

Straw-yellow wine, with notes of green peach, tropical fruit and toasted almonds. On the nose, intense aromas of white stone fruit and melon.

- ② Sauvignon Blanc 22.00

NEW ZEALAND

A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours.



Rosé Wine

175ml 250ml Bottle

- ② Malbec Rosé 4.75 6.25 18.50

ARGENTINA

Bright cherry in colour with hints of orange around the edges, the nose is fresh, aromatic and enticing. On the palate the wine is fruit driven and crisp with a dry finish.

- ⑤ White Zinfandel 4.50 6.00 18.50

USA

Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel, with a smooth, sweet finish.

Red Wine

175ml 250ml Bottle

- ② House Red 4.00 5.30 16.00

SOUTH AFRICA

The wine leads with an intense nose, full of black cherry and cassis and subtle depths of tobacco and dried herbs.

- ② Merlot 4.50 6.00 18.50

CHILE

Easy to drink and crowd-pleasing, this Merlot is filled with flavours of redcurrant, plum, black cherry and vanilla, all held together by sweet, ripe tannins.

- ③ Malbec 4.80 6.30 19.50

ARGENTINA

A robust, savoury wine accented by rich flavours of violets, plums and cherries. Subtle hints of vanilla add a refined sweetness on the finish.

- ② Pinot Noir 5.25 7.50 22.00

CHILE

Balanced and subtle, the wine exudes notes of cherry, cranberry and strawberry, blended with nuances of coffee and cacao.

- ③ Baluarte Roble 24.00

SPAIN

An absolute cracker and a wine not to be missed. This is a wine with a satisfying mouthfeel, black fruit character, good acidity and structure. Aged in American Oak. Rioja style.

Spirits

Gin

Gordons £3.40

Gordons Pink £3.60

Gordons Sicilian Lemon £3.60

Bombay Sapphire £3.80

Hendricks £3.80

Tanqueray £3.40

Whitley Neill £3.70

(RASPBERRY, QUINCE, BLOOD ORANGE, PARMA VIOLET, RHUBARB & GINGER)

Vodka

Smirnoff £3.30

Grey Goose £4.90

Rum

Captain Morgan £3.30

Morgan Spiced £3.30

Woods £3.30

Bacardi £3.30

Malibu £3.30

Whisky

Jack Daniels £4.00

Bells £3.30

Famous Grouse £3.30

Brandy

Courvoisier £3.80

Three Barrels £3.30

Other

Disaronno £3.30

Southern Comfort £3.30

Archers £3.30

Cointreau £3.30

Tia Maria £3.30

Baileys £4.10

Pernod £3.30

Martini £3.30

(ROSSO, BIANCO, EXTRA DRY)

Cockburns Port £3.30

Harveys Bristol Cream £3.30