

The Sackville Bistro

Only a stones throw away from the beach...

PLATES

SMALL

Tempura Prawns	£9
SWEET CHILLI SAUCE	
Sapori D'Italia Pitted Olives & Middle Eastern Flatbread (VE)	£7
RED PEPPER HOUMOUS	
Chicken Liver & Redcurrant Pate	£6.8
TOASTED BLOOMER, PLUM & APPLE CHUTNEY	
Baked Camembert (V)	£8
TOMATO & OREGANO BLOOMER, ONION CHUTNEY	
Mini Pigs In Blankets	£6.5
WARM CRANBERRY SAUCE	
Sweet Potato Falafel (VE)	£6.5
BABY GEM, MINT DRESSING	

FISH OF THE DAY

PLEASE SEE THE BLACKBOARD



FREE WIFI

Name - Sackvillebistro
Password - sackvillebistro



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LARGE

The Sackville Burger ((GF) AVAILABLE)	£14.5
HOMEMADE BEEF BURGER, SMOKED STREAKY BACON, MELTED EMMENTAL CHEESE, BABY GEM, TOMATO, HOMEMADE BURGER SAUCE, PICKLED GHERKIN, ROCKSALT & ROSEMARY FRIES	
Freshly Battered Cod & Chips	£15.5
MINTED GARDEN PEAS, HOMEMADE TARTARE SAUCE, LEMON WEDGE	
Sweet Chilli Halloumi Burger (V)	£13
ROASTED RED PEPPERS, BABY GEM, SWEET CHILLI MAYONNAISE, PICKLED GHERKIN, ROCKSALT & ROSEMARY FRIES	
Roast Turkey, Leek & Ham Hock Pie	£15.5
CREAMY MASHED POTATO, SEASONAL VEGETABLES, CHEF'S HOMEMADE GRAVY	
Mediterranean Vegetable Tart (VE)	£13.5
NEW POTATOES, HOUSE SALAD, BALSAMIC GLAZE	
Hanging Cajun Chicken Skewer (GF)	£15
FLAT BREAD, SWEET CHILLI MAYONNAISE, ROCKSALT & ROSEMARY FRIES, HOUSE SALAD	

SIDES

Rocksalt & Rosemary Fries (VE) (GF)	£4
Brioche Garlic Bread (V)	£5.5
Homemade Slaw (GF)	£4.5
Homemade Onion Rings (V)	£5
Dressed House Salad (V) (GF)	£4.5

STEAKS

Served sizzling on a hot stone for you to cook exactly how you like it at the table!
Served with rocksalt & rosemary fries, dressed house salad & your choice of peppercorn sauce or garlic butter (GF)

8oz Fillet	£26
12oz Fillet	£32
10oz Sirloin	£24
12oz Sirloin	£28

DESSERTS

Waffle (V) (N)	£7
HONEYCOMB ICE CREAM, TOFFEE SAUCE, BANANA, NUTELLA	
Chocolate Cheesecake (V)	£7
BROWNIE & HONEYCOMB TOPPING, WHIPPED CREAM	
Red Berry Eton Mess (V) (GF)	£7
STRAWBERRIES & RASPBERRIES, MERINGUE, CREAM	
Panettone Bread & Butter Pudding (V)	£7
WARM CUSTARD	
Lemon Cheesecake (VE) (GF)	£7
WILD BERRY COMPOTE	

DIETARY INFORMATION

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

Please inform us of any allergies when placing your food order. Not all ingredients can be listed. Some items may contain traces of nuts.
Detailed allergen information is available upon request.

CHRISTMAS

1ST - 24TH DECEMBER 2023

3 COURSES £29.95

THE STARTER

Salt & Pepper Crispy Squid
AIOLI, LEMON WEDGE

Chicken Liver & Redcurrant Pate
TOASTED BLOOMER, PLUM & APPLE CHUTNEY

Butternut Squash & Sweet Potato Soup (V)
CRUSTY ROLL, SALTED BUTTER

Baked Camembert (V)
TOMATO & OREGANO BLOOMER, ONION CHUTNEY

THE MAIN EVENT

Slow Roasted Turkey ((GF) AVAILABLE)
CRISPY ROAST POTATOES, SAGE & ONION STUFFING, PIGS IN BLANKET, SEASONAL VEGETABLES, HONEY GLAZED PARSNIPS, YORKSHIRE PUDDING, CHEF'S HOMEMADE GRAVY

Smoked Haddock & Cheddar Cheese Fishcakes (GF)
SEASONAL VEGETABLES, WARM SWEET CHILLI SAUCE

Nut Roast (VE)
PARMENTIER POTATOES, SUPER GREEN MEDLEY (SAVOY CABBAGE, FINE BEANS, SPROUTS) PICANTE SAUCE

Apricot & Thyme Slow Cooked Pork Belly
CREAMED MASHED POTATO, SEASONAL VEGETABLES, RICH GRAVY, APPLE PUREE

THE SWEETS

Chocolate Cheesecake (V)
BROWNIE & HONEYCOMB TOPPING, WHIPPED CREAM

Christmas Pudding (V)
WARM BRANDY SAUCE

Panettone Bread & Butter Pudding (V)
WARM CUSTARD

Red Berry Eton Mess (V) (GF)
STRAWBERRIES & RASPBERRIES, MERINGUE, CREAM