

Where to eat in the Surrounding Area

The Queens Head - Sedlescombe

Attractive tile-hung village-green pub; beamed main bar on right with mixed tables and wheel back chairs on wood floor, church candles and fresh flowers, a huge cartwheel and some farming odds and ends, Harvey's and Sharps Doom Bar from plank-fronted servery, side room laid for dining with brick fireplace, sofas in back lounge, another dining room to left of entrance with sisal flooring and huge working inglenook, good popular food (best to book) from shortish menu; quiet background music; children and dogs welcome, garden picnic-sets

<http://www.thequeensheadsedlescombe.com>

Telephone: 01424 870228

Porters Wine Bar - Hastings Old Town

Porters Wine Bar is set in the heart of Hastings' famous Old Town, at the bottom of the High Street and just a few minutes' walk from the historic fishing quarter and seafront. Established in 1986, Porters is a Grade 2 listed building which has been recently refurbished and is a very popular family-run wine bar and bistro.

Porters is renowned for its live music and features award-winning Jazz singer Liane Carroll on a regular basis; its excellent home-cooked food (locally sourced where possible) and its wide selection of beers, wines and spirits

www.porterswinebar.com

Telephone: 01424 427000

The Wild Mushroom - Westfield

Fine dining in chic surroundings in a converted Sussex farmhouse.

Exceptional wild & natural, seasonal & local ingredients include local organic meat, Rye Bay & Hastings fish & shellfish, foraged seasonal ingredients.

www.webbesrestaurants.co.uk/the-wild-mushroom

Telephone: 01424 751137

The Curlew – Bodiam

In a previous life The Curlew Restaurant at Bodiam, East Sussex was a Coaching Inn where travelers rested their weary, moustachioed heads and warmed their spirits while on rain-sodden route from Hastings to London.

Just an errant arrow flight from Hastings, stone skim from Bodiam Castle, mince from Brighton, manicured lawn from Tunbridge Wells, The Curlew is a place where formal food meets informal dining, where the city and country brush shoulders, style meets stile. Fine dining perfect for a special occasion.

www.thecurlewrestaurant.co.uk

Telephone: 01580 861394

The George – Robertsbridge

Treat yourself to a traditional 1066 Sussex welcome and discover The George Inn. Standing with pride in the village of Robertsbridge, this former 18th Century Coaching Inn is a dog friendly, community pub with an award winning restaurant specialising in local produce.

Celebrating the best Sussex and Kent produce available, whether it's our favourite, Tempura Cod (landed Rye or Hastings) with hand cut chips, or slow roasted Gloucester Old Spot Pork Belly from Park Farm in Hawkhurst, or one of our gorgeous char grilled Rib Eye Steaks, our principle is to use the best local produce sourced within 30 miles.

www.thegeorgerobertsbridge.co.uk

Telephone: 01580 880315

New Spice – Robertsbridge

Award winning restaurant and take away service

New Spice Restaurant is like no other restaurant in or around East Sussex. It specialises in many traditional dishes cooked by authentic methods using selected spices and herbs. The choice of dishes on their menu offers you a delicious and new taste sensation unlike most other restaurants.

www.tripadvisor.co.uk/Restaurant_Review-g1380024-d3583699-Reviews-New_Spice-Robertsbridge_East_Sussex_England.html

Telephone: 01580 881 999

Salehurst Halt - Salehurst

The Salehurst Halt is hidden away in an idyllic situation only half a mile from the A21. Nestling alongside the church, opposite cottages with brimming gardens and with an open log fire throughout the winter, the Halt epitomises all that a country pub should be.

Our menu choices are all freshly prepared on the premises, using as many locally sourced ingredients as possible. Many dishes are seasonal and therefore dependent on the fruits of the foraging season.

The Halt is a free house and boasts a traditional cellar, highly prized when maintaining real ales. We regularly serve real ale from many local breweries including Harvey's, Dark Star, Old Dairy and Hastings Brewery.

www.salehursthalt.co.uk

Telephone: 01580 880620

Eurasia - Hurst Green

Situated within The Royal George, Hurst Green, Eurasia restaurant started by Jo Lee in 1996, will be eighteen years old next August. Eurasia was winner of the Pub Food Award and received national coverage from independent recommendations from Time Out and the Saturday Observer. Situated in a traditional village pub, Eurasia has continued to play an important role in maintaining a meeting place for local organisations. It is a mix of Chinese and Malaysian cuisine, the menu is varied and always very good, the food is local sourced, meat from local butcher and fish from Rye.

www.eurasiahurstgreen.co.uk

Telephone: 01580 860200

The Great House – Hawkhurst

This 16th century inn set in the heart of the Kentish weald just oozes character and history, with its wealth of exposed beams and a magnificent orangery overlooking the private garden. A traditional lych gate and a herb garden, just add to it charm. The Mediterranean style stone terrace is the ideal place to enjoy summer evenings. Serving traditional English cuisine, regional French brasserie style cuisine created by our French chef as well as local seasonal game.

Choose from a fine selection of ales and wines.

www.elitepubs.com/the_greathouse

Telephone: 01580 753 119

The Bell – Ticehurst

Warming, comfortable and with a hint of quirk, our bar is the kind of place where long evenings begin. Where they end is never certain. We could talk about wine and beer until the cows come home which, as you know, is about dark o'clock around here

Our menus change with the seasons and availability of fresh ingredients. Uncomplicated, unrushed British food sourced from local farms and suppliers

www.thebellinticehurst.com

Telephone: 01580 200234

The Green Cross - Goudhurst

The Green Cross Inn is a Freehold Seafood Pub Restaurant owned and run by husband and wife Lou and Caroline a very much hands on couple. Caroline and her team take care of customers at the front of house, whilst Lou Eleuterio Lizzi a professionally trained Italian Chef, with a huge passion for good food and 39yrs catering experience and his team create delicious delicacies, from fish pies, fishcakes, Mussels Cataplana to Lobster Thermidor, Coquilles St. Jacques au gratin, salt baked whole fish and more.

www.greencrossinn.co.uk

Telephone: 01580 211200

Simply Italian - Battle

We prepare our food using only the best quality Italian ingredients, cooking with passion, heart and emotion!

We hope you enjoy your meal & experience with the Simply Italian family.

We all want to welcome you and become part of our large family. It really means so much to us. We put all our heart and passion into it but we are human and 'Italian' so if something is not quite right just let us know there and then! You will see that we will try our best to put it right.

www.simplyitalian.co.uk

Telephone: 01424 772100

Thai Orchid – Battle

Welcome to the Thai Orchid in Battle, our aim is to provide you with the best Thai cuisine with competitive in both food quality and price. Dine with us to find out how truly remarkable Thai food is.

www.thaiorchidbattle.com

Telephone: 01424 777344

Battle Deli and Coffee Shop – Battle

An extremely good deli in the heart of Battle. They stock a wide range of carefully-sourced items, some hard to find (such as tinned snails and aioli).

An onsite coffee shop/tea room is a bonus, for lunches and teas, their coffee excellent.

www.gourmetbritain.com/food-shops/8910/battle-deli

Telephone: 01424 777810

The Vineyard – Lamberhurst

Nestled by the historic Lamberhurst vineyards in the rolling Kent countryside, The Vineyard Pub and Restaurant is a 17th Century Inn given a completely new lease of life.

Refurbished to a high standard, The Vineyard has a rustic, laid back look created using an eclectic mix of natural materials with sturdy old wood furniture and unique features such as the large bespoke mural 0 a real link to The Vineyard's surroundings, telling the story of wine-making. Outside you'll discover a large garden ideal for that refreshing summer pint picked from the bar's wide selection of ales or a family lunch on a sunny Sunday afternoon. Traditional English cuisine and regional French brassiere style fare are featured on The Vineyard's well thought out menu on which local and regional ingredients feature strongly. Of course wine is very much central to The Vineyard and the wine list is a true reflection of a specially handpicked assortment from around the world

www.elitepubs.com/the_vineyard

Telephone: 01892 890 222

The Ship – Rye

The Ship Inn is in the centre of Rye, at the bottom of Mermaid Street.

It was built in 1592 and originally used as a warehouse for storing contraband seized from smugglers.

It is now an inn which has 10 bedrooms, a restaurant and bar downstairs, places to sit outside in the summer, the fireplace snug for the winter and another separate lounge area for people who are staying. Kids and dogs are welcome in all areas of the building.

www.theshipinnrye.co.uk

Telephone: 01797 222233

The George – Rye

The George Grill and our bar, The George Tap, are temples of all day dining, serving a modern European menu with a sunny, Mediterranean slant.

At the heart of the kitchen is a wood-charcoal grill, where our kitchen team fast-cook seafood just caught from Rye Bay, local meats and vegetables. Take a look at the current menu which changes regularly.

The bar offers a large range of wine by the glass, including those from vineyards in East Sussex and Kent.

The Grill menu is served from 12:00-3:00pm and from 6:00-9:30pm, seven days a week. Our Bar Snack menu is available between the hours of 3:00 and 6:00pm.

www.thegeorgeinrye.com

Telephone: 01797 222114

The Tuscan Kitchen – Rye

In October 2015 life changing events, the opportunity to purchase their former home, a return to old friends and passions. Franco and Jen faced a major turning point, they set off once more down the familiar path from Tuscany to Rye finally settling their roots at number 8 Lion Street. Franco, not yet ready to hang up his *mestolo* and much to the delight and nostalgia of local residents and loyal customers, decided to continue to stir fond memories of his Tuscan kitchen.

Florentine chef Franco grew up in the hills surrounding Florence, working in the family vineyard and farm with his father, Giovanni. The youngest of four brothers he cultivated his passion for cooking at the apron and under the watchful eye of his grandmother, Maria. He was taught the secrets of family recipes passed down hand to hand, generation to generation. Building on their experience, over twenty-five years of running the family organic farm and restaurant Franco and Jen followed a culinary road to Rye in 2007 - 2013. Popularity grew with national press coverage Sunday Telegraph, The Times, Michelin, Hardens, Alex Pollizi to mention a few. The most important was hearing from their customers. It was they who brought them back to Rye where their adventure continues.

www.tuscankitchenrye.co.uk

Telephone: 01797 223 269