



Kona’s eclectic menus, together with its commitment to ensuring ingredients are carefully sourced with Local provenance, reflect the influences of Western Europe: Creating a balance of luxurious indulgence with delightfully fresh simplicity.

TO START

DINING

TEN POUNDS

LOBSTER BISQUE | SIGNATURE

A Quenelle of Brixham Crab and Crème Fraiche Decanted at the Table,  
Served with a Focaccia Crisp

DIVED KING SCALLOPS

Seared with Espelette Pepper on Jerusalem Artichoke,  
Chorizo Lardon and Yuzu Foam

RED TUNA

Yellow Fin ‘Pesce Crudo’ with Grenobloise, Liliput Capers,  
Anchovies and Tonnato Dressing

SEARED FOIE GRAS

Braised Chicon, Madeira Pearl Onion, Poached Walnut  
served with a Romanesco Puree

GUINEA FOWL TERRINE

Marinated with Truffle and Dry Fruits,  
Butternut Squash Relish and Toasted Brioche

CELERIAC AND APPLE VELOUTE (V)

Winter Truffle and Roasted Hazelnut  
Decanted at the Table

CHARGRILLED MARKET VEGETABLES (V)

Poached Crab Apples, Goat Curd and Lavender

GRILLS

DINING

TWENTY FIVE POUNDS

Served with Confit Potato, Amor Vine Tomatoes & Cress  
WITH A CHOICE OF SAUCE:  
Peppercorn | Smoked Béarnaise | Roquefort Butter | Natural Jus| Café de Paris Butter

PRIME T BONE BRITISH BEEF 280G

BRITISH BEEF FILLET 225G - £3 SUPPLEMENT

SUSSEX ‘SALT MARSH LAMB’ NOISETTE

DINGLEY DELL PORK CHOP



CHAR GRILLED LOBSTER - £3 SUPPLEMENT | SIGNATURE

WITH A CHOICE OF SAUCE:  
Smoked Béarnaise | Café de Paris Butter | Thermidor

DOVER SOLE MEUNIÈRE

WITH A CHOICE OF SAUCE:  
Smoked Béarnaise | Café de Paris Butter

TO FOLLOW

DINING

TWENTY POUNDS

SEAFOOD FRITTO MISTO

Sepia, Red Mullet and Gambas  
Served with Saffron Bourride and House Made Pickles

HERB CRUSTED COD

Crayfish Ravioli, Leek Fondue  
with a Langoustine Coulis

CHICKEN OYSTERS

Radicchio red Wine Carnaroli Risotto,  
Crispy Lotus Stem

SUSSEX LAMB THREE WAYS | SIGNATURE

Slow Cooked Saddle, Confit Shoulder & Ragout  
With White Polenta, Vine Tomato and Minted Jus

BEEF CHEEKS BOURGUIGNON

Garlic Dolce, Chanterelle and Pearl Onions,  
Smoky Almond Flakes

SWEET POTATO GNOCCHI (V)

Field Mushrooms, Roquette Pesto and Chili Oil

BETONY PANISSE OF CHICKPEA (V) | SIGNATURE

With Confit Eggplant, Niçoise Ratatouille,  
Pimientos del Piquillo, Greek Yoghurt and Olive Crumb

SIDE DISHES

DINING

FOUR POUNDS

TENDER STEM BROCCOLI, RED CHILI AND PARMESAN

MASCARPONE WHITE POLENTA AND BLACK TRUFFLE

MESCLUN SALAD

BABY LAMB LETTUCE

GARLIC FRENCH BEANS

GRILLED ASPARAGUS

WINTER VEGETABLES

BRITISH CARROTS

CREAMED POTATO

BUTTERED JERSEY ROYALS

Before placing your order, please alert the manager of your food allergy or special dietary requirements  
A 12.5% discretionary service charge will be added to your bill