



## Starters

Bresaola, celeriac remoulade, radicchio, truffle oil, parmesan. £9.50

Cod and smoked haddock, fishcake, prawn tartare sauce, radicchio and chive salad. £8.95

Pulled pork and mustard croquette, smoked streaky bacon, apple sauce, apple. £8.95

Parsnip and apple velouté, Brighton blue, caramelised onions and prosciutto on toast. £8.95

Lentil dahl, spiced roasted squash, pickled red onion, carrot and coriander salad. £7.95

## Mains

Pan roasted fillet of beef, champ, red cabbage, roasted cauliflower, glazed carrots, red wine sauce. £32.50

Slow roasted pork belly, pork and truffle sausage, black pudding hash, glazed carrots, melted leeks, cider jus. £20.95

Pan roasted venison haunch, root mash, glazed carrots, red cabbage, chicory jam £22.50

Roasted hake fillet, champ, melted leeks, glazed carrots, beurre noisette. £21.50

Roasted cauliflower, root mash, red cabbage, melted leeks, hazelnuts, chives, cheese sauce, truffle oil. £17.00

Please inform us before ordering of any allergies or intolerances. Although great care has been taken to remove fish bones and shot, some may still be present.



## Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £8.50

Chocolate brownie, toffee sauce, banana and rum ice cream. £8.50

Warm apple compote, toasted hazelnuts, apple sorbet, calvados cream. £8.50

Sicilian whole orange cake, grand marnier cream, orange sauce. £8.50

Local artisan cheese board £10.95

(Brighton blue, Tunworth, Rosary Goats Cheese, Strongman Cheddar)

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## Dessert Wines

£/75ml

Chateau la Fage, Monbazillac, 2017, France

£6

Brimming with ripe botrytised fruit, both complex and intense.

Stellar Heaven on Earth Organic, Muscat D'alexandrie, NV, South Africa

£7

Hints of roses, apricots and pine trees, light gold in colour, great with cheese.

Pfeiffer "Classic" Rutherglen Muscat, NV, Australia

£8

A rich and luscious fortified wine which lingers on the palate long after the wine has been enjoyed. TOP GOLD: Australian small winemakers show.

All other digestifs can be found in our drinks folder.