

# The Jolly Sportsman

## Saturday 22<sup>nd</sup> April

### NIBBLES

Dukka, bread & olive oil 3.45  
Marinated olives 3.75  
Boquerones 3.95  
Guindillas (sweet pickled chilies) 3.85  
Black Truffle crisps 3.45  
Bloody Mary oyster shooter 3.75  
Single Irish oyster 2.25  
Chorizo picante 3.85  
Home made bread 2.50

### APERITIFS

**Bloomsbury**- Ridgeview, Ditchling, 2011 (as good as most non-vintage champagnes) 9.75  
**Prosecco**- Ca'morlin 6.45  
**Sussex Martini**-Blackdown gin/vodka, Blackdown vermouth, served dirty or with a twist 8.95  
**Aperol Spritz** 6.95

### Starters

Duck, duck, duck (foie gras, egg, confit croquette) 9.95  
Leek & pea soup 6.45  
Gin cured salmon, crab tartare, cucumber, shrimps, pea shoots 9.75/15.75  
Golden Cross goat's cheese parfait, tapenade 6.85  
Four Carlingford Lough oysters 8.90 (six 13.50)  
West Sussex asparagus, Coppa ham, poached egg, truffle honey vinaigrette 8.75

### Mains

Will Sheffield's organic pork leg steaks, salsa verde, salsify, spring vegetables, fondant potato 17.45  
Rump of lamb, Sicilian aubergine, Dauphinoise potato, purple sprouting broccoli 17.50  
Cornish hake fillet, octopus, black squid ink risotto, spinach, prawn bisque 17.50  
Baked goose egg, San Marzano tomato pissaladiere, asparagus 14.85  
Slow red wine braised beef short rib, horseradish mash, hispi cabbage, roast onion 16.85

Sides: spinach, purple sprouting broccoli, kale, mash, triple chips 3.50

\*Extras dishes available on the blackboard\*

\*\*Please allow 30 minutes for main courses if you are not having starters\*\*

A discretionary 10% service charge will be added to your bill.

Risks are attached to eating raw shellfish. Please inform us of any allergies/dietary requirements

BYO: Corkage £15 per bottle. Cakeage £4.85 per person (if dessert not taken)

Facebook.com/TheJollySportsman **FOLLOW US ON facebook**

@jollysportsman1 **FOLLOW US ON twitter**