

The Jolly Sportsman

Tuesday 31st October

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
Chorizo picante 3.85
Home made bread 2.50

APERITIFS

Bloomsbury- Ridgeview, Ditchling, 2011 (as good as most non-vintage champagnes) 10.90
Prosecco- Ca'morlin 7.45
Jolly Autumn Gin- Homemade damson gin & fever tree tonic 6.95
Sussex Martini-Blackdown gin/vodka, Blackdown vermouth 8.95
Aperol Spritz 6.95

Curried butternut squash soup 6.45

Honey roasted pumpkin, ricotta, chestnut and dukka 6.95/ 13.50

Liguine with venison Bolognese 6.75

Braised oxtail, boudin blanc, potato puree 8.50

4 Carlingford Lough oysters 8.75 (6 for 13.50)

Cullen Skink with mussels 7.25

Local Roe deer: Haunch & meatball, Morcilla croquette, creamed celeriac 17.50

Sweetcorn risotto, wild mushrooms, parmesan 14.95

Braised Ox cheeks, truffle & cheddar croquettes, tenderstem 17.50

Cornish hake fillet, white wine, coco beans, new potatoes, chorizo, spinach 17.50

Local plaice fillets, new potatoes, tenderstem, caper & shrimp butter 17.50

12 hour "porchetta", rosemary potatoes, tenderstem, crackling 17.95

Sides; spinach, cavalo nero, tenderstem, mash, triple chips, new potatoes 3.50

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

2 course menu @ 15.90 Tues - Fri 6-7 pm