

The Jolly Sportsman

Friday 12th January

NIBBLES

Dukka, bread & olive oil 3.75
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
Grilled chorizo picante 3.85
Homemade bread 2.50

APERITIFS

Bloomsbury- Ridgeview, Ditchling, 2011 (as good as most non-vintage champagnes) 10.90
Prosecco- Ca'morlin 7.45
Sussex Martini-Blackdown gin/vodka, Blackdown vermouth 8.95
Wine of the month
Masseria Surani Puglia
175 GLS 6.75, 500 carafe 19.00, BTL 27.50

Hand picked crab remoulade, avocado, white anchovy & caviar 8.90

Game pate, pear & raisin chutney 6.95

Leek & almond soup 6.45

Saffron risotto, grilled radicchio, salsa verde 6.95/ 13.50

Fish soup, rouille, croutons, Gruyere 6.75

4 Carlingford Lough oysters 8.75 (6 for 13.50)

Duck, duck, duck (foie gras, croquette, egg) 11.85

Roast mallard breast, braised leg, Dauphinoise, baby sprouts, chestnuts, butternut squash 16.75

Cornish hake fillet, Genevoise sauce, caramelised chicory, spinach 16.75

Local Roe deer haunch, fondant potato, braised white cabbage,

kalettes, Port & juniper 17.50

12 Hour pork belly, braised cheek, Brussel tops, truffle croquettes 16.90

Root vegetable fondants, coriander stir fry, baby sprouts 14.50

Sussex cross Angus ribeye steak, triple chips, Bearnaise sauce 24.50

Sides; spinach, Brussel tops, kalettes, 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

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