

The Jolly Sportsman

Saturday 3rd February

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
Moscow Mule
Grey Goose vodka, fresh lime, Fevertree ginger beer 7.95

Handpicked crab remoulade, avocado, dill cured salmon, crispy oyster, avruga 8.90

Clams, gnocchi, salty fingers 8.75

Curry spiced root vegetable soup 6.45

Saffron risotto, 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 duck breast, Grandma's stuffing, Dauphinoise, sasify, spinach, raspberry vinegar 18.90

Newhaven gurnard, new potatoes, haricot beans, white wine, gem & chives 16.75

12 Hour pork belly, braised cheek, Brussel tops, truffled tagliolini gratin 16.90

Lamb shoulder confit, vegetable tagine, mint & raisin cous cous 15.90

Root vegetable fondants, coriander stir fry, baby sprouts 14.75

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

Sides; spinach, Brussel tops, 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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