

The Jolly Sportsman

Saturday 24th March

NIBBLES

Dukka, bread & olive oil 3.75
Guindillas (sweet pickled chilies) 3.85
Black Truffle crisps 3.45
Bloody Mary oyster shooter 3.75
Single Irish oyster 2.25
Boquerones 4.90
Homemade bread 2.50
Pork rillettes 3.90
Chorizo 3.90
Peoer salsichon 3.90

APERITIFS

Bloomsbury- Ridgeview, Ditchling, 2011 (as good as most non-vintage champagnes) 10.90
Prosecco- Ca'morlin 7.45
Sussex Martini-Blackdown gin, Blackdown vermouth 8.95
Moscow Mule Grey Goose vodka, fresh lime, Fevertree ginger beer 7.95
Rhubarb Bellini 8.50

Gnocchi, mussels, spinach & herbs 7.50

Grilled quail, blood orange salad, pomegranate molasses 7.85

Leek & almond soup 6.45

Pork rillettes, piccalilli 6.75

Saffron risotto, grilled radicchio, salsa verde 6.90/ 12.90

4 Carlingford Lough oysters 8.75 (6 for 13.50)

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

Grange Farm free range chicken breast, boudin & crispy wing, morels, salsify, spinach & gnocchi 17.85

Gurnard fillet, sea vegetables, white wine, peas, gnocchi 15.75

Peppered local roe deer haunch, port sauce, truffled artichoke & potato cake, celeriac puree, purple sprouting broccoli 18.50

12 Hour pork belly, braised cheek & croquette, kalettes 17.50

Lamb shoulder confit, Scillian aubergine, boulangere potatoes 16.50

Potato gnocchi, truffle sauce, wild mushrooms, butternut squash, spinach 14.75

Sussex cross Angus rib-eye steak, triple chips, Bearnaise sauce 24.50

Sides: spinach, kale, mash, kalettes, triple chips, new potatoes 3.50

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

Fishmonger's Friday (8/10 fresh local fish dishes)

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