

The Jolly Sportsman

Tuesday 6th March

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
Rhubarb bellini- 8.50
Sussex Martini-Blackdown gin, Blackdown vermouth 8.95
Moscow Mule
Grey Goose vodka, fresh lime, Fevertree ginger beer 7.95

Handpicked crab remoulade, avocado, cured salmon, crispy oyster, avruga 9.50/ 17.50

Gnocchi, mussels, spinach & herbs 7.50/ 13.75

Coarse country pate, onion marmalade 6.75

Home cured bresaola, white vegetable caponata 7.50/ 13.75

Cauliflower cheese soup 6.45

Celery & truffle risotto 6.90/ 12.90

4 Carlingford Lough oysters 8.75 (6 for 13.50)

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

Calves liver & bacon, roast onion, mash, baby sprouts 17.50

Roast duck breast, Grandma's stuffing, Dauphinoise, salsify, spinach, raspberry vinegar 18.90

Roast Skrei cod fillet, Genevoise sauce, gnocchi, fennel, tenderstem 16.85

12 Hour pork belly, braised cheek, kalettes, truffled tagliolini gratin 16.90

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

Potato gnocchi, truffle & porcini mushrooms, butternut squash, spinach 14.75

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

Sides; spinach, Brussel tops, mash, kalettes, 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