

The Jolly Sportsman

Thursday 4th May

NIBBLES

Dukka, bread & olive oil 3.75
Marinated olives 3.75
Boquerones 4.90
Guindillas (sweet pickled chilies) 3.85
Black Truffle crisps 3.45
Bloody Mary oyster shooter 3.75
Single Irish oyster 2.25
Pepper salchichon 3.90
Chorizo 3.90 Homemade bread 2.50
Crispy boquerones, aioli 4.90

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 Sussex vodka, fresh lime, Fevertree ginger beer 7.95
Rhubarb Bellini 8.50

Cured sea trout & smoked haddock terrine, avocado & avruga 8.50

Asparagus soup 6.45

Sussex asparagus, Parma ham, crispy duck egg 8.75

4 Carlingford Lough oysters 8.75 (x6 13.50)

Asparagus risotto 7.50

Baked goose egg, chorizo & black pudding 8.75

Rump of local lamb, spring vegetables, boulangere potatoes 18.50

Chickpea croquettes, spinach, coriander stir fry, Thai green curry sauce 14.85

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

Free range guinea fowl breast, Sussex asparagus, king oyster mushroom, rosti 18.75

Local roe deer haunch, port, truffled Dauphinoise potato,

celeriac puree, port, purple sprouting broccoli 18.50

Sides; Kale, spinach, purple sprouting broccoli, mash, 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 - Thurs - lunch & dinner

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