

# The Jolly Sportsman Fishmonger's Friday

A selection of dishes celebrating seafood caught  
off the Sussex coast by our local fishermen

## Wine suggestion

Garganega, Alpha Zeta, Verona, Italy  
Young & fresh, light to medium bodied with peachy  
fruit character.

175ml - 6.00

250ml - 7.95

Btl - 22.50

## Wine suggestion

Pouilly Fume, Domaine Thibault, Andre Dezat  
Gold medal Paris, Low yields & great care in  
the vineyard and cellar make this Pouilly Fume  
one of the best.

Btl - 39.00

Seafood paella (Scallop, squid, mussels, prawns) 8.75/ 14.75

Charred mackerel fillet, pepper & anchovy compote tart, crispy boquerones,  
saffron sauce 7.50/14.90

## Sussex by the sea:

Sussex fish (Red mullet, john dory, bass, halibut, mussels & prawns), Sussex  
asparagus, Sussex vermouth 19.85

Roast cod fillet, sea vegetables, peas, chives, ratte potatoes 16.75

Brioche crusted halibut fillet, chive beurre blanc, spinach, mash 18.75

Skate wing, Genevoise sauce, herb crushed new potatoes,  
spring vegetables 17.50

Grilled whole sea bream, lemon balm & garlic butter, chips or new, spinach  
or salad 18.50

Fish & chips (Pollock fillet in beer batter, tartare sauce) 15.75