

The Jolly Sportsman Sunday 13th May

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
Chorizo picante 3.85 Homemade bread 2.50
Pepper salsichon 3.90

APERITIFS

Bloomsbury- Ridgeview, Ditchling, 2011 10.90
Prosecco- Ca'morlin 7.45
Rhubarb Bellini- Fresh rhubarb, prosecco
8.50

2 Courses 22.50

Starters

Guinea fowl boudin blanc, mushroom & garlic sauce

Sorrel Vichysoisse (Served hot or cold)

Hot fish pate, saffron sauce

Pea, broad bean & herb linguine

Parma ham & Gruyere croquettes, San Marzano tomato sauce

4 Carlingford Lough oysters

Mains

Roast rib of beef, seasonal vegetables, Yorkshire pudding

12 Hour pork belly "porchetta", broccoli, fennel & celery caponata,
rosemary potatoes

Chicken and mushroom pie, mash, kale

Roast cod fillet, sea weed, chives, peas, new potatoes & white wine

Thai style chickpea croquettes, stir fried vegetables

Local Roe deer haunch, Dauphinoise potato, celeriac puree, kale

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

Any variation from this menu can be charged a la carte