

The Jolly Sportsman

Saturday 2nd June

NIBBLES

Dukka, bread & olive oil 3.75
Marinated olives 3.75
Boquerones 4.90
Guindillas (sweet pickled chillies) 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

Prosecco- Ca'morlin 7.45
Sussex Martini-Blackdown gin,
Blackdown vermouth 8.95
Moscow Mule Sussex vodka, fresh lime,
Fevertree ginger beer 7.95

Sliced cured sea trout, smoked haddock & avruga rillettes 8.50

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

Heritage tomatoes, Golden Cross goat's cheese, tapenade 7.50/ 12.90

Leek & potato soup 6.45

Sussex asparagus: arancini, mousse & charred 8.75

Summer truffle tagliatelle 8.50/ 14.90

4 Carlingford Lough oysters 8.75 (x6 13.50)

Rump of local lamb, spring vegetables, mint, Dauphinoise potatoes 18.50

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

Roast cod fillet, samphire, peas, chives, ratte potatoes 16.75

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

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

Free range guinea fowl, Sussex asparagus, oyster mushroom,

Parma ham & Gruyere croqueta 18.75

Local Roe deer, celeriac puree, tenderstem broccoli, port, boulangere potatoes 18.50

Sides; Kale, spinach, tenderstem broccoli, mash, triple chips, Jersey Royals 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