

The Jolly Sportsman

Tuesday 2nd October

NIBBLES

Dukka, bread & olive oil 3.75
Marinated olives 3.75
Boquerones 4.90
Black Truffle crisps 3.45
Bloody Mary oyster shooter 3.75
Single Irish oyster 2.50
Grilled chorizo 3.90
Homemade bread 2.50

APERITIFS

Prosecco- Ca'morlin 7.45
Sussex Martini-Brighton gin,
Blackdown vermouth 8.95
Mint Julep
Bourbon, mint, cinnamon 7.95

Duck, Duck, Duck (Foie Gras, Croquette, Smoked breast) 12.85

Juniper & beetroot cured salmon, crab & smoked mackerel rillettes, crispy oyster,
fennel & celery leaf 8.75

Butter mash, truffle, poached egg, Madeira gravy 9.85

Leek, potato & broccoli soup 6.75

Coarse country pate, pigs head terrine & chicken liver parfait, onion marmalade 7.45/ 10.90

Tuscan ham, roast black figs, creamed pecorino, truffle honey, Pedro Ximenez 8.75/ 15.75

Spaghetti, prawns, yellow pepper & saffron sauce, bottarga 8.50/ 15.90

Sea bream fillet, octopus cassoulet, spinach 17.25

Grilled leg of local lamb, Sicilian aubergine, Anna potato,
coco beans, tomato & basil 18.50

Warm feta, tomato & olive tart, oregano potatoes, spinach 15.20

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

Haunch of local venison, chanterelle, kale dauphinoise potatoes 18.25

12 Hour organic Sussex pork, roast onion puree, truffle mash, tenderstem 17.85

Sides; Kale, spinach, tenderstem broccoli, mash, triple chips, new potatoes, salad 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.

Game may contain shot

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 - Sat - lunch

Tues - Thurs lunch & dinner

Loyalty cards not valid with lobster

FISHMONGERS MENU EVERY FRIDAY