

The Jolly Sportsman Fishmonger's Friday

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

Moules mariniere 7.50/ 13.95

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

Griddled squid, chilli, garlic & rocket 8.25/ 15.95

Oyster chowder 8.50

Linguine, yellow pepper sauce, bottarga 8.50/ 15.90

Sussex coast bouillabaisse (Monkfish, bream, hake, gurnard,
mussels, scallop, prawns, squid) 19.85

Roast brill steak, Genevoise sauce, olive oil mash, tenderstem 19.85

Hake fillet, seaweed, peas, potatoes, white wine 17.50

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

Sea bream fillet, crushed new potatoes, olives, tomatoes, capers, shallot dressing 16.75

Facebook.com/TheJollySportsman **FOLLOW US ON facebook**

@jollysportsman1 **FOLLOW US ON twitter**