

The Jolly Sportsman

Tuesday 19th March

NIBBLES

Dukka, bread & olive oil 3.95
Marinated olives 3.95
Black Truffle crisps 3.75
Bloody Mary oyster shooter 3.75
Single Irish oyster 2.50
Homemade bread 2.75
Guindillas 3.85 Rosette 4.50
Chorizo 4.50 Boquerones 4.90

APERITIFS

Rhubarb Bellini- Prosecco, rhubarb puree
8.50
Sussex Martini-Brighton gin,
Blackdown vermouth 8.95
Rob Roy
Scotch, vermouth, kirsch, bitters,
griottine cherry
8.95

Duck, Duck, Duck (foie gras, croquette, smoked ham) 12.85

Mussel linguine, yellow pepper sauce, bottarga 8.75

Grilled sardines, pepper compote tart, saffron sauce 8.25

Golden Cross goat's cheese parfait, truffle honey, toasted brioche 8.25

Coarse country pate, onion marmalade 7.95

4 Carlingford Lough oysters 9.75 (six 14.75)

Leek, potato & broccoli soup 7.25

Roast duck breast, Dauphinoise, cavalo nero, salsify, raspberry vinegar 18.75

Sussex/Angus rib eye steak, triple chips, Béarnaise sauce 24.50

Haunch of local Roe deer, Anna potato, purple sprouting broccoli, creamed cabbage,
green peppercorn sauce 19.50

Roast cod fillet, clams, chorizo, salty fingers, tomato & gnocchi 18.25

Grilled gurnard fillet, cauliflower puree, braised chicory, pine nuts, sultana, caper & curry oil 18.50

12 hour pork belly, roasted onion, morcilla & apple croquette, cavalo nero 18.25

Grilled cauliflower steak, herb crust, purple sprouting broccoli & Romesco sauce 16.25

Sides; Kale, spinach, purple sprouting 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, vegan menu available on request

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

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**Available lunch Tuesday to Saturday and
Tuesday to Thursday evening**

2 courses 15.90

3 courses 19.90

Coarse country pate, onion marmalade

Or

Crab boudin, curry sauce

Or

Leek, potato & broccoli soup

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Chicken fricassee, wild garlic, ratte potatoes, kale

Or

Wild mushroom & pearl barley risotto

Or

Gurnard bouillabaisse, saffron potatoes, fennel, tomato, spinach

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Cabinet pudding

Or

Apple, pear & raisin crumble, clotted cream

Or

Costal cheddar & Golden Cross, chutney