

The Jolly Sportsman

Saturday 2nd 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

Grilled sardines, pepper compote tart, saffron sauce 8.25
Crispy skate wing, tartare sauce, herb salad 8.75
Oxtail & truffle cottage pie 9.50
Sussex paella (Scallop, mussels, squid, prawns) 9.25/ 14.85
Fish soup, rouille, croutons, Gruyere 7.95
Seared wild duck breast, chestnut & red wine risotto 9.25
Warm beetroot mousse, apple & walnut salad 8.25
4 Carlingford Lough oysters 9.75 (six 14.75)
Jerusalem artichoke soup, pecorino 7.25

Roast wood pigeon breasts, Dauphinoise, cavalo nero, salsify, raspberry vinegar 17.50
Sussex bouillabaisse (Gurnard, cod, monkfish, red mullet, prawn, squid, mussels) 19.50
Sussex/Angus rib eye steak, triple chips, Béarnaise sauce 24.50
Grilled gurnard fillet, white onion puree, charred tenderstem, red wine sauce 18.75
Roast cod fillet, clams, chorizo, salty fingers, tomato & gnocchi 18.25
Winter vegetable tart, dukka crumble, poached egg, Bearnaise 15.95
Haunch of local Roe deer, Anna potato, tenderstem,
creamed cabbage, green peppercorn sauce 19.50
12 hour pork belly, rosemary potatoes, anchoiade, tenderstem 18.25

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

Minimum order of 2 courses to qualify for Viva offer

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

Fixed price menu

Available lunch Tuesday to Saturday and
Tuesday to Thursday evening

2 courses 15.90

3 courses 19.90

Coarse country pate, apricot, onion & raisin chutney

Or

Scallop boudin, saffron sauce

Or

Jerusalem artichoke soup, pecorino

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Braised local pheasant, mash & cavalo nero

Or

Wild mushroom risotto

Or

Grilled silver mullet fillet, sea beet, ratte potatoes, peas, white wine & chives

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Sticky toffee pudding, vanilla ice cream

Or

Warm cabinet pudding, fresh cream

Or

Barbers cheddar & Golden Cross, chutney