

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

Loimer Gruner Veltliner, Austria 2017
Dry with spicy, peppery & exotic perfumes of
grapefruit & pineapple. Medium bodied with
good levels of acidity & minerality. **£39.50**

Grilled sardines, pepper compote tart, saffron sauce 8.25

Crispy skate wing, tartare sauce, herb salad 8.75

Sussex paella (Scallop, mussels, squid, prawns) 9.25/ 14.85

Fish soup, rouille, croutons, Gruyere 7.95

Grilled gurnard fillet, white onion puree, charred tenderstem, red wine sauce 18.75

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

Red mullet fillet, saffron potatoes, mussels, courgettes,
spinach, bouillabaisse sauce 19.50

Roast brill steak, spinach, new potatoes, caviar & chive veloute 24.50

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