

The Jolly Sportsman

Thursday 9th May

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
Chorizo 4.50 Boquerones 4.90
Prosciutto Toscana, cornichon & caper £4.60

APERITIFS

Elderflower fizz St Germain, prosecco 7.95
Sussex Martini-Brighton gin,
Blackdown vermouth 8.95
Raspberry Bellini 8.50
Rob Roy - Scotch, vermouth, kirsch, bitters,
griottine cherry 8.95

Home cured bresaola, fennel & celery caponata 9.75

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

4 Carlingford Lough oysters 9.75 (six 14.75)

Curried mussels, spinach, courgette & red pepper gratin 8.95

Thai green vegetable risotto 6.90/ 12.90

Home smoked salmon, oyster fritter, fromage blanc 9.85

Seared scallops, seaweed arancino, scallop mousse, chives & white wine 12.50

Spring minestrone 7.25

Haunch of local Roe deer, Anna potato, purple sprouting broccoli, spring vegetables,
green peppercorn sauce 19.50

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

Sea trout fillet, white wine, seaweed, peas, new potatoes 17.50

Whole grilled black bream, chips or Jersey Royals, spinach or salad 18.75

Roast duck breast, Dauphinoise, braised shallot, cavalo nero, salsify, raspberry jus 19.85

Slow cooked veal belly, fresh morels, broad beans, peas & asparagus, wild garlic mash 17.95

Moroccan aubergine "meatballs", tabbouleh, baby gem, raita 15.50

Sides: Cavalo nero, spinach, purple sprouting broccoli, mash, triple chips, Jersey Royals, 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

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

2 courses 15.90

3 courses 19.90

Curried mussels, spinach, courgette & red pepper gratin

Or

Spring minestrone

Or

Venison ragu, spaghetti

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Red wine braised local venison, mash & cavalo nero

Or

Oxford blue & leek tart, spinach & Jersey Royals

Or

Silver mullet fillet, Jersey Royals, seaweed, peas, chives & white wine

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Lemon sorbet

Or

Banana pancakes, butterscotch, vanilla ice cream

Or

Gorgonzola & Golden Cross goat's cheese, chutney

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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