

The Jolly Sportsman

Wednesday 4th September

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
Boqurones 4.90
Salami 4.50

APERITIFS

Blackcurrant Negroni - Homemade
blackcurrant gin, Cocchi, Campari 8.50
Sussex Martini-Brighton gin, Blackdown
vermouth 8.95
Milanese spritz- Campari, Mayfield gin,
martini, lemon, prosecco 8.95

Golden cross goat's cheese & onion tart, tomato & olive dressing 8.45

Lobster bisque 8.25

Home smoked salmon, smoked mackerel taramasalata, brioche,
shrimp, cucumber & caviar 10.50

Crab spaghetti, chilli, garlic & parsley 9.50/14.95

Summer truffle & celery risotto 9.50

Foie gras, caramelised onion tart, grapes, apple & verjus 13.50

Leek, broccoli & potato soup 7.25

Pork belly "porchetta", fennel & celery caponata 8.25

4 Carlingford Lough oysters 9.75 (six 14.75)

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

Confit pork shoulder, cassoulet & French beans 18.75

Roast rump of Sussex lamb, courgette provencale, crispy black olive polenta 19.50

Summer vegetable tart, dukka crumble, poached egg & bearnaise 15.75

Roasted monkfish tail, red pepper, courgette, saffron potatoes, spinach & saffron sauce 18.75

Cornish hake fillet, samphire, coco beans, peas, white wine & chives 18.50

Chargrilled quail, fregula, chanterelles & cavalo nero 18.25

Sides: Cavalo nero, spinach, tenderstem broccoli, mash, triple chips, new potatoes, salad 3.75

Please allow 30 minutes for main courses if you are not having starters

A discretionary 10% service charge will be added to your bill.

Please inform us of any allergies/dietary requirements, vegan menu available on request