

The Jolly Sportsman

Country Pub & Restaurant

Fishmonger's

Friday 11th October

Wine suggestion:

Garganega, Alpha Zeta

Verona, Italy

Young & fresh, light to medium
Bodied with peachy fruit character.

175ml – 6.50

250ml – 9.40

Btl – 23.50

Aperitifs:

Negroni: Tanqueray Gin, Cocchi,

*Sussex Martini: Brighton Gin,
Blackdown Vermouth 8.95*

Octopus cassoulet 8.50

Grilled scallops, creamed leeks, red wine sauce & smoked bacon 11.50

Smoked mackerel taramasalata, beetroot, apple & horseradish 9.25

Mussel & parsley risotto 8.25/13.50

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

Grilled whole wild brill, caper butter, tenderstem & new potatoes 20.50

Fish & chips (beer batter skate wing), tartare sauce & salad 16.75

Red mullet fillets, olive oil mash, tenderstem & red wine sauce 20.50

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