

The Jolly Sportsman

Country Pub & Restaurant

Saturday 1st January

Nibbles

Dukka, bread & olive oil 3.95
Marinated olives 3.95
Black Truffle crisps 2.95
Bloody Mary oyster shooter 3.75
Single Irish oyster 2.50
Homemade bread 2.75
Guindillas 3.85
Chorizo 4.50
Rosette 4.50

Aperitifs:

*Negroni: Campari, cocchi, gin,
orange 8.50*
*Sussex Martini: Ditchling Gin,
Blackdown Vermouth 8.95*
*Jolly Manhattan: Bruichladdich,
Cocchi, Blackdown vermouth,
bitters, griottine cherries 8.95*

Leek & potato soup 7.25

Home cured bresaola, celery, fennel & onion caponata 7.25

Goat's cheese fritters, pickled vegetables, caper & raisin puree 8.75

Foie Gras terrine, Saunternes jelly, toasted brioche 11.95

Home smoked salmon, smoked mackerel taramasalata, shrimp & beetroot 9.25

Fish soup, rouille, Gruyere, croutons 7.50

Moules mariniere 8.25

Grilled sardines, piquillo pepper, salt cod brandade, spinach 8.50

4 Carlingford Lough oysters 9.75 (six 14.75)

Sussex/ Angus beef fillet, truffle croquette, braised shallot, kale 29.50

Pork shoulder, Tenderstem, celeriac & truffle puree, morcilla croquette 18.75

Winter vegetable tart, dukka crumble, poached egg & Bearnaise 16.25

Grange Farm pheasant breast, braised leg Bourguignon, creamed cabbage, Anna potato 18.75

Roast cod fillet, seaweed, ratte potato, peas, white wine & chives 18.75

Roast wild brill, tenderstem broccoli, olive oil mash, creamed bouillabaisse 22.50

Sides: Brussel tops, 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