



DECEMBER MENU 26TH - 31ST

STARTERS

- Chef's soup of the day, Gilda bakery bread & butter (G,V,VG) | 8
Vegan without butter
- Corned beef brisket, cornichons, piccalilli, beef dripping toast (G,M,P,S) | 10
- Crispy pork belly bites, apple & chilli jam, baby bell peppers | 10
- Aubergine fritter, cauliflower tahini, fresh jalapeño, red pepper ketchup (G,SY,VG) | 11
- Malt whiskey cured salmon, chive mayonnaise, watercress, seeded rye bread (D,E,F,G) | 12
- Smoked pheasant breast, mulled pear, gorgonzola, walnut & celery salad (D,N,S) | 12
- Fresh crab arancini, crushed avocado, wasabi (CR,D,E,G) | 14

MAIN COURSES

- 225g Dry aged aged beef burger, beer pickled onions, brown butter mayonnaise, Brighton blue cheese (D,E,G,S) | 19

- Rigatoni pasta, pesto, grilled courgette, shaved Parmesan, winter roquette (D,E,G,V) | 20
- Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G) | 21
- Turkey, ham & leek pie, buttered mash potato, braised red cabbage (D,E,G,S) | 21
- Wild mushroom & brazil nut Wellington, truffle & madeira sauce, hasselback potato (G,N,S,VG) | 22
- Monkfish & king prawn thai green curry, basmati rice, bhatura bread (CR,D,F,G) | 24
- Line caught cod loin, datterini tomato, samphire, black olive crushed potato, basil pesto (D,F,N) | 28
- Lamb shank slow cooked in hay, winter vegetable cassoulet, garlic & rosemary bread (D,G,S) | 30
- 250g Dry aged sirloin steak, grilled field mushroom, beef tomato, skin on fries, peppercorn sauce (D,S) | 34

SIDES

Skin on fries (VG)	5
Mac n cheese (D,E,G,V)	6
Roasted piccolo parsnips (D)	6
Braised red cabbage (D,N)	6
Maple roasted sprouts with smoked bacon & chesnuts (D,N)	6
Pigs in blankets (G)	6
Bowl of roast potatoes & gravy (G)	6
Chunky chips, truffle & Parmesan (D)	7

DESSERTS

Salt caramel & chocolate bread & butter pudding, tia maria custard (D,E,G,S)	9
Pistachio crème brûlée, milk chocolate cookie (D,E,G,N)	10
Blood orange cheesecake, poached clementine, lemon sorbet (D,G)	10
Rum poached pineapple upside down cake, coconut ice cream (D,E,G)	10
Selection of British cheeses, bath oliver biscuits, malt loaf, chutney & fruit (D,G,S)	14

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN,
D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS,
P - PEANUTS, S - SULPHITES,
SS - SESAME, SY - SOY, STOWING
V - VEGETARIAN, VG - VEGAN)