

# Monday Set Menu

## Starters

### **Soup of the Day**

Served with our own sour dough (v)

### **Charcuterie**

Local charcuterie, beer mustard, crostini sticks

### **Gravadlax**

"Brighton Gin" cured salmon, fresh lime, pea sprouts

### **Scallops**

Seared local king scallops, curried apple puree, coriander and oyster cress  
(supplement of £4.50)

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## Mains

### **Pork**

Pan-fried "Blyth Burgh" free range pork cutlet, potato & celeriac puree, compressed apple, pan juices

### **Duck**

Twice baked "Creedy Carver" duck leg, braised red cabbage, sage & Bramley apple mash, pan juices

### **Beef**

6oz Bexhill "Holmes Farm" beef fillet, seared plum tomato, Portobello mushroom, thick cut chips, béarnaise sauce  
(supplement of £6.00)

### **Local Landed Fish**

Baby potatoes, samphire and lemon lebna

### **Chickpea Fritters (vg)**

Baba ghanoush, pepper confit, toasted walnut relish

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## Side Dishes

Thick Cut Chips, Skinny Fries, Mashed Potatoes  
New Potatoes with Seaweed Butter, Seasonal Green Salad, Carrots with Fennel Seeds

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## Desserts

### **Chocolate**

Citrus scented chocolate cremeaux, white chocolate, aerated chocolate, espresso ice cream

### **Date Pudding**

Sticky date pudding, Sussex honeycomb ice cream, salted caramel sauce

### **Cheese**

Local and British cheese plate, homemade golden sultana & apple chutney, fine biscuits

### **Sorbet and Ice Cream**

Selection of Sussex ice creams and our own sorbets

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## **Coffee & Petit Fours**

**2 Course Menu £32**

**3 Course Menu with Coffee £38**

(v) vegetarian, (vg) vegan

If you have any dietary requirements or full a full list of allergens please speak to your waiter.  
Our food is not prepared in a nut free environment.