

PROUD BRIGHTON MENU

APPETISERS

Mini Tapas Selection £4 per person | Marinated Olives with Chilli & Garlic £3
Artisan Bread with Balsamic/Olive Oil £3

STARTERS

Butternut Squash Soup Scented with White Truffle *(vg)*
Cured Gravlax of Salmon, Pickled Fennel, Caper & Lime Dressing, Crisp Soda Bread
Chicken Liver & Clementine Parfait, Redcurrant Jelly, Brioche Toast
Warm Goats Cheese & Roasted Vegetable Salad, Walnut Pesto

MAINS

Sirloin Steak with Blue Cheese & Walnut Salad Dressed with Balsamic Glaze, Hand Cut Sweet Potato Fries *(£7 Surcharge)*
Fillet Of Sea Bass, Pea & Leek Fricassee, Parmentier Potato, Lemon Crisp
Corn Fed Breast Of Chicken Filled with Mozzarella & Parma Ham, Crushed Potato Cake, Tomato & Basil Sauce
Polenta Gnocci Topped with Vegan Mozzarella Cheese Served with Chick Pea Biscuits *(vg)*

SIDES £4.95

Halloumi Fries with Chipotle Mayo | Mini Superfood Salad | Sweet Potato Fries
Skinny Fries | Seasonal Greens | Dressed Green Salad

DESSERT

White Chocolate Cheesecake with Orange Jus, & Almond Tuille Biscuits
Sticky Toffee Pudding with Caramelized Walnuts, Toffee Sauce & Vanilla Pod Ice Cream
Seasonal Fresh Fruit Pavlova with Fresh Cream Chantilly & Rasperry Coulis
Warm Treacle Tart with Butterscotch Sauce & Devonshire Clotted Cream
Mixed Sorbet Selection *(vg)*

V – Vegetarian / Vg – Vegan

A 12.5% service charge will be added to your bill. Before placing your order, please inform us if a person in your party has a food allergy.
In line with EU regulation 1169/2011, Allergen product lists are available upon request