

## **BISTRO MENU**

Available 2.8.2022 – 20.8.2022 Tue – Sat 17.30 – 22.00

2 courses £32, 3 courses £40

Complimentary

Homemade Bread, Flavoured Butter

and

Marinated Sicilian Nocellara Olives

### **Starters**

Roasted Aubergine, Feta, Tomatoes and Croutons

Grilled Sardines, Fried Polenta, Provençal Salsa

Cured Monkfish, Chilli Jam, Soy and Sesame

Breaded Beef Brisket, Sweetcorn, Pickled Onions

### **Mains**

Quinoa Stuffed Summer Squash, Pecan Pesto, Chard

Brill, Rösti Potato, Pickled Fennel, Tomato Chutney

Pan Fried Wild Bass, Rice Noodles, Green Curry

Rump of Lamb, Aubergine Caviar, Bulgur Wheat, Harissa

### **Sides**

Triple Cooked Hand Cut Chips, Aioli £4

Wilted Spinach, Gremolata £4

### **Desserts**

Caramel and Miso Panna Cotta, Greengage, Sesame Shortbread

Chocolate Mousse, Set Fondant, Raspberry Sorbet

Lemon Tart, Buttermilk Sorbet

Sussex Cheeseboard, Chutney and Crackers (£3 supp)

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

10% service charge will be added to the bill; all tips go to the staff.