



## NEW YEAR'S DAY

### Starters

- Chef's soup of the day, Gilda bakery bread & butter (G,S) | 9
- 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,SS,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 (C,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,M,P,S,SY) | 19  
Add smoked streaky bacon £2
- Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G,M,P,S) | 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
- 250g Dry aged sirloin steak, grilled field mushroom, beef tomato, skin on fries, peppercorn sauce (D,S) | 34



## Roasts

Slow roasted pork belly,  
fennel & sea salt crackling  
(D,E,G,S) | 24

Roast sirloin of dry aged beef  
(D,E,G,S) | 25

Combination roast, roast sirloin  
& roast pork  
(D,E,G,S) | 28

All of the above are served  
with a Yorkshire pudding,  
roast potatoes, seasonal  
vegetables, cauliflower cheese  
& red wine jus (D,E,G,M,P)

Roast butternut squash,  
walnut & rosemary crumb,  
vegetarian gravy (D,E,G,N,S,V) | 20.5

**Add a side of**  
Piccolo parsnips, maple &  
chestnut | 6

Pigs n blankets (G,S) | 7.5

## Sides

Skin on fries (VG) | 5

Roasted piccolo parsnips (D) | 6

Braised red cabbage (D,S) | 6

Maple roasted sprouts with  
smoked bacon & chesnuts  
(D,S) | 6

Pigs in blankets (G,S) | 6

Bowl of roast potatoes & gravy | 6

Chunky chips, truffle &  
Parmesan (D) | 7

## Desserts

Salt caramel & chocolate bread  
& butter pudding, tia maria  
custard (D,E,G,S) | 9

Vegan pineapple pavlova,  
coconut ice cream, rum & raisin  
syrup (S,SY,VG) | 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

Sticky toffee pudding, vanilla  
ice cream, toffee sauce (D,E,N) | 11

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,  
V - VEGETARIAN, VG - VEGAN)