



BRIGHTON

## CHEESE & CHARCUTERIE

START WITH BREADS, PICKLES AND CHUTNEYS £ 5

AND ADD ANY OF THE FOLLOWING FOR £ 4 EACH  
(PLEASE NOTE INDIVIDUAL DISHES ARE SUBJECT TO CHANGE)

**Tempus Achari Salami**  
Award winning spiced pork salami

**South Downs Chorizo**  
Local, large format spicy salami

**Retired Dairy Beef**  
Rich bresaola made from 15 year old beef

**Wild Mushroom & Truffle Salami**  
Sussex pork and French truffle salami

**Sinodun Hill Goats Cheese**  
A fantastic soft, lactic goats cheese

**Brighton Blue**  
Semi soft creamy blue cheese

**Charcoal Cheddar**  
The famous jet black creamy cheddar

**Sussex Camembert**  
French style camembert made from local milk

## PLATES

**Garlic & Chilli Prawns 9**  
Tiger prawns, romano peppers  
& sourdough bread

**Cornish Crab Cake 8**  
Crab, lemon & potato cake, warm  
tomato & caper salad

**Parmesan Crusted Cod Bites 7**  
Line caught cod, herb and parmesan crumbs,  
lemon & cracked pepper mayo

**Citrus Cured Salmon 9**  
Pickled shallot, pink grapefruit,  
wild rocket lettuce

**Chicken & Chorizo Terrine 8**  
Slow roasted free range chicken,  
shallots, red pepper jam

**Chicken Nuggets & Corn 8**  
Free range chicken breast,  
burnt corn ketchup

**Baked Bagborough Brie V 12**  
Red onion jam, garlic & rosemary,  
toasted sourdough bread

**Mushrooms on toast V 7**  
Sautéed wild mushrooms, toast,  
honey mustard dressing

**London Burrata V 8**  
Roast autumn vegetables,  
rosemary oil

**Halloumi Fries V 6**  
Crusted Sussex haloumi,  
sweet chilli sauce

## Sweets

**Chocolate & Guinness Tart v 7**  
Vanilla chantilly cream

**Apple crumble Tart v 6**  
Clotted cream, salted caramel

Please inform us of any allergies or dietary requirements before ordering  
Our food is prepared in a kitchen that handles the following allergens and therefore we cannot guarantee the absence of them in our dishes  
(Nuts, Peanuts, Gluten, Crustacean, Molluscs, Eggs, Milk,

Soya, Sesame & Fish )