



BRIGHTON

START WITH BREADS, PICKLES AND CHUTNEYS FOR £5
AND ADD ANY OF THE FOLLOWING CHEESE & CHARCUTERIE FOR £4 EACH

Sussex Camembert

Creamy cow's milk cheese similar to Brie

Charcoal Cheddar

The famous jet black creamy cheddar

Sinodun Hill Goats cheese

A fantastic soft, lactic goats cheese

Sussex Blue

Semi soft creamy blue cheese

Somerset Cheddar

Creamy mature cheddar

Saint Giles

Semi soft cheese with orange rind

Retired Dairy Beef

Rich Bresaola made from 15 year old beef

South Downs Chorizo

Local, large format spicy salami

Spicy N'duja

Seriously spicy Calabrian style salami

Achari salami

Complex and subtle flavour of spices

Pepperoni

Pork and beef salami with paprika & chilli

Yorkshire Parma Ham

Cured Ham

PLATES

Halloumi Fries V 7

crusted halloumi with sweet chilli sauce

Tempura Cauliflower V 8

with pineapple chutney and mint yogurt

Heirloom tomato and basil Bruschetta V 7

ciabatta bread, rocket & parmesan

Tortilla with grilled asparagus V 9

finished with sundried tomato and lemon sauce

Grilled Goats cheese salad with black olives V 8

fig jam & balsamic dressing

Wild mushroom Arancini 8

roast red pepper & sundried tomato sauce

Beef Brisket & sweet potato croquettes 9

with horseradish mustard dip

Thai fried rice with King prawns 9

peppers & onions

Steamed local mussels with white wine, spring

onions, garlic and cream 10

served with warm crusty bread

Spinach & Ricotta Cannelloni 10

Tomato and Basil sauce with salad & garlic

bread

Vegan Sharing platter Ve 14

hummus, baba ganoush, artichokes, roast med veg, pickles, tomato chutney, toasted pita and warm sourdough bread

SWEETS

Tiramisu V 6

chocolate cream & Ice cream

Brighton Mess V 6

meringue, berry compote & strawberries