



BRIGHTON

2 Courses £25.95

3 Courses £32.95

## Christmas Menu

### Curried Parsnip & Apple Soup

Parsnip Crisps, Sourdough Bread & Whipped Goats Butter (V/Vg)

### Rebels Saki Smoked Salmon

Caper Mayonnaise, Pickled Apple, Fennel & Yuzu Dressing

### Black Pudding & Pear

Wagyu Black Pudding, Poached Pear, Candied Walnut & Watercress

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### Free Range Castlemead Turkey

Breast & Leg Stuffing, Roast Potatoes, Vegetables, Game Gravy & Yorkshire Pudding

### Roast Rib Of Dry Aged Beef

Ox Cheek Croquette, Roast Potatoes, Vegetables, Beef Gravy & Yorkshire Pudding

### Wild Mushroom & Chestnut Wellington

Sussex Brie Melt, Roast Potatoes, Vegetables & Veg Gravy (V/Vg)

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### Gb Charcuterie Cheese Course

South Downs Cheeses, Fruit Jelly, Pickled Walnuts, Artisan Crackers & Walnut Bread ( £5 Supplement )

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### Traditional Christmas Pudding

Rum & Raisin Custard, Brandy Butter & Christmas Pudding Ice Cream

### J Cocoa Chocolate Brownie

Hazelnut Crumb, Salted Chocolate Sauce & Vanilla Bean Ice Cream

### Gingerbread Pear Trifle

Spiced Set Custard, Poached Pear Jelly & Pear Sherbet

All of our food is provided by Phil Bartley & The GB. Charcuterie Co

A optional 10% service charge will be apply to your bill

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 )