



BRIGHTON



Small Plate Menu

High Weald Dairy Sussex Haloumi Fries v
Ewe's milk cheese, sweet chilli, roast garlic & basil oil
£ 7.25

Beals Farm Chorizo, Black Pudding & Beans
Braised chorizo, crumbled local feta & tomato stew
£ 8.75

Lobster & Prawn Bon Bons
Lemon mayonnaise, herb crumbs & parsley salad
£ 9.95

BBQ Ox Cheek Nuggets
Rare breed beef, XO sauce & roast garlic aioli
£ 8.95

Smoked Miso Aubergine vg
Toasted sesame seeds, agave syrup & coriander cress
£ 7.25

Smoked Ham & Sussex Charmer Croquettes
Crispy dried ham, garlic mayonnaise & pickled red onion
£ 7.55

Roast Jersey Royal Potatoes v
Truffle emulsion, parmesan & caramelised onion
£ 6.95

Crispy Breaded Whitebait
Smoked paprika dust, charred lemon & tartar mayonnaise
£ 7.25



Please ask for a full list of allergens and please inform us of any dietary requirements
Please be informed that we work in a fully fresh food kitchen that handles the following ingredients daily
'Gluten, Fish, Dairy, Eggs, Milk, Nuts, Peanuts, Crustaceans, Molluscs, Celery, Mustard, Sesame & Sulphur Dioxide'
Our food miles are taken as a rough average of all ingredients on the dish



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Bar Snacks Menu

The Dials Truffled Potato Crisps

Our hand cooked truffle & parmesan potato chips
£ 3.55

Pork Scratching Quavers

Puffed pork scratchings, bacon powder & sea salt
£ 3.95

Pork, Black Pudding & Apple Sausage Rolls

Free range pork sausage rolls, tomato & cumin chutney
£ 5.95

Al The Piemans Vindaloo Pork Pie

World (Brighton!) famous pork pie & mustard piccalilli
£ 5.95

Duck & Cherry Rilette Jar

Confit duck rillettes, toasted brioche & black cherry
£ 9.25

Chicken Liver, Sage & Brandy Pate Jar

Smooth liver pate, toasted brioche & spiced pineapple chutney
£ 8.95

Vegan Edamame Bean Pate Jar

Edamame, tomato & coriander pate & toasted sourdough
£ 8.25

Salmon, Lemon & Black Pepper Pate Jar

Blended salmon pate, toasted brioche & lemon
£ 9.25



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