

## OUR WINTER MENU

We believe in showcasing the best of British produce and have decided to start publishing approximate food miles on our menu, our aim is to start getting these numbers as low as possible.

MILES	SNACKS	
7	Pork skin quavers, smoked bacon powder, caramel apple jam	4
64	Oak smoked ham hock and Mayfield cheese croquettes	5
72	Pork, fresh blood pudding and smoked bacon scotch egg	6
7	Braised pork butt, honey and apple sausage rolls	5
29	Old Sussex rarebit, poached pear and pickled walnut	6
	<b>STARTERS</b>	
7	Roast pumpkin soup, pickled pumpkin, sourdough bread	6
81	Ethical British foie gras, pickled blackberry gel, brioche	9
8	Hot and cold mackerel, apple, beetroot, watercress	7
126	Salt & vinegar organic chicken wings, brighton blue cheese	8
194	Heritage beetroots, goats cheese mousse, winter herbs	7
	<b>MAINS</b>	
26	10 oz Rare breed flat iron steak, chunky chips, black garlic butter, watercress	16
24	Butter poached lemon sole, winter greens, new potato, cockles	15
	8 <i>Perfect when accompanied by a glass of Ridgeview Bloomsbury</i> 7.50	
232	Wagyu and shortrib beef burger, brioche, watercress, onion, chips, mayo	14
195	Smoked haloumi & beet burger, brioche, watercress, onion, chips, mayo	13
126	Breaded organic chicken burger, brioche, watercress, onion, chips, mayo	14
26	Sweet onion braised shortrib, heritage potato mash, fermented potato chips	16
38	Yeast battered line caught cod, chips, tarragon mayonnaise, real mushy peas	14
124	Risotto of old English grains, pumpkin, goats curd, pickled fennel	15
126	Fosse meadow chicken, confit leg bon bon, roast carrot, potato puree	15
	<b>SIDES</b>	
191	Triple cooked chunky chips, rosemary salt	3
191	Triple cooked chunky chips, charmer cheese	4
121	Winter salad of gem, beetroot, watercress, walnut, apple	4
10	Smoked heritage potato mash, camembert, smoked rapeseed oil	4
	<b>MILES</b>	
	<b>SUB BAGUETTES</b>	
7	Pulled pork, Mayfield cheese, smoked barbeque sauce, pickles	8
16	Old sussex cheddar, winter vegetable chutney, end of season tomatoes	7
10	Herb crumbed cod fingers, tarragon mayonnaise, gem lettuce	7
82	Crispy smoked bacon, sussex brie, blackberry jam	7
26	Flat iron steak, caramel onions, horseradish, roasted beetroot	9

**Please ask you server for allergen information**

We believe that you should know where, when and how your food is produced and the only way to guarantee this is for our chefs to buy locally produced & seasonal British ingredients from small scale producers who really care about their products.  
Unfortunately, this means no olives or lemons for now but we're working on it!