# **SPRING MENU**



\*This is a sample menu and may be subject to change through the season

BITES	
Mixed selection of bread, South Downs Butter, olive oil, Ditchling verjuice (veo)	5
Salt & pepper peanuts and cashews (ve)	4
Sicilian Nocellara olives (ve)	4
SMALL PLATES	
FISH	
Fresh mussels, Ridgeview Blanc de Noirs cream, local sourdough	13
Peppered mackerel fishcakes, horseradish cream	12
Local fish of the day, roasted cherry tomato sauce, chilli garlic oil	11.5
VEGETABLES	
Green pea & herb orzo, roasted maple cauliflower, pickled chilli (ve)	9.5
Hasselback aubergine, Bute Island 'Greek Sheese', chilli jam, sticky red onions (ve)	8.5
Pulled chipotle mushroom tacos, flour tortilla, smashed avocado, red pepper salsa (ve)	9
MEAT	
Sticky jerk lamb kebabs, mango salsa, whipped orange & honey Sussex goats cheese	11
Pork tenderloin, burnt apple puree, swiss chard	12
Rabbit, pork & spinach ballotine, pickled Spring baby vegetables, carrot jam	13.5
ON THE SIDE	
Smoky baby potatoes, wild garlic mayo, pickled red onions (ve)	5
Pickled baby Spring vegetable salad (ve)	5
'Frickles' Unbarred Beer battered pickles, Brighon Blue Cheese dip (v)	5
Cauliflower cheese croquettes (v)	6

#### **OYSTERS**

British oysters served with pickled shallot vinegar, Tabasco®

4 each

6 for 20

12 for 38

### **BOARDS**

### Charcuterie

A selection of Rebel charcuterie, olives, cornichons, sourdough

16

## Sussex Cheese

A selection of local cheeses, grapes, chutney, crackers (v)

16

The Best of Both

25

### SOMETHING SWEET

Classic Affogato (ve)	6.5
Daily specials (please ask team)	8
Boho Gelato ice cream & sorbet	3.5
Ask team for daily flavours	per scoop