

THE LION & LOBSTER

SET MENU

2 courses £20 or 3 courses £25

STARTERS

Soup of the Day

with fresh baked artisan bread

French baked smoked rosemary camembert & baguette

Free Range Chicken Liver Parfait with chutney, mixed leaves & sour dough baguette

5 Spice Crispy Squid

with garlic mayonnaise

MAINS

Baby Artichoke & Wild Mushroom Risotto (v)

with mixed Italian leaves, rice & tomato cracker £11.25 (vgn available)

Harvey's Beer Battered Haddock

with hand cut chips, mushy peas & tartare sauce

Matured Sussex Beef Burger

with hand cut chips, salad & homemade chutney

(Add Monterey Jack £1 / Streaky smoked bacon £1 / Shropshire blue £1)

Chickpea falafel Burger (v)

with coconut yoghurt sauce, hand cut chips & salad

Hand-picked crab pappardelle

with tomato & red wine sauce and parmesan salad

Char-grilled 8oz Rump Steak

with hand cut chips & salad

(Add Sauce Green Peppercorn / Shropshire Blue / Creamy Mushroom / RedWine/ Garlic Butter) All £1.50

Caprese Salad

with beef tomato, buffalo mozzarella & basil pesto

(Add Marinated Chicken / Grilled Halloumi / Scottish Salmon / Smoked Tofu) All £3.50

HOMEMADE DESSERTS

Almondine Pear Crème Brulee

with cinnamon shortbread

72% Dark Belgian Chocolate % Marquise

with chocolate popping candy and orange marmalade ripple ice cream

Warm Molasses & Treacle Pudding

with clotted cream

Sussex Farmhouse Cheese Board +£2

Brighton Blue, Old Sussex Cheddar, Golden Cross and Celtic Promise served with biscuits, crackers, celery, walnuts and quince jelly £8.50

Full allergen information available upon request.
There is a 10% optional service charge added to all restaurant bills.