

THE  
JOLLY TANNERS  
À LA CARTE MENU

FOR THE TABLE

- Marinated olives v 4  
Our bread rolls, marmite butter, salted whipped butter (for two) v 5  
Sussex cheddar & pineapple goujeres v 7  
Greentrees Estate venison scotch egg, piccalilli ketchup 7  
Beal's Farm charcuterie 7  
Whipped goats cheese mousse, crudités v 6
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TO BEGIN

- Leek & Potato Soup v 8  
Parmesan beignet, truffle crème fraiche, chive oil  
Greentrees Estate Venison 11  
Loin, black garlic ketchup, mushroom tarte fine, chive, jus  
Honey Glazed Smoked Belly Bacon 10  
Fried hens egg, truffled polenta chips, thyme & garlic velouté  
Sussex Coast Hake 11  
*mussels, curry sauce, coriander, crunchy vegetable salad*  
Prawn Cocktail 9  
King prawns, marie rose sauce, cos lettuce, melba toast, lemon
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TO FOLLOW

- Beef Fillet 38  
*Smoked potato, truffled celeriac puree, beer battered onion ring, béarnaise sauce*  
Chicken 27  
Breast, crispy wing, confit thigh, chou farci, carrot tartare, ramenesco cauliflower, *purple potato, baby leeks, chicken velouté, loveage*  
Poached Smoked Haddock 25  
*Colcannon, poached egg, wholegrain mustard sauce*  
Sussex Landed Plaice 24  
*Parsnip puree & crisps, creamed cabbage & bacon, red wine sauce*  
Butternut Squash & Wild Mushroom Agnolotti v 19  
*Smoked celeriac, pumpkin, wild mushroom ragout, parmesan*

TO ACCOMPANY

- Chunky chips v 4  
Tender stem broccoli, beef fat dressing, crispy onions 5  
Caluiflower cheese croquettes, piccalilli ketchup 6  
Lyonnaise potatoes 6