

The Lady Ottoline

SMALL PLATES

Torched mackerel, wild garlic aioli, cucumber, granny smith, dill £9.50

Braised pork cheek, dandelion, puffed pork skin, red wine jus £10

Wye Valley asparagus, confit egg yolk, green sauce, pea shoots v/vg £9.50

MAINS

Bone marrow and brisket beef burger, brioche bun, mature cheddar, butterhead lettuce, oxheart tomato, pickle, fries £17

Sussex Best beer battered haddock, Koffman potato triple cooked chips, crushed garden peas, zesty tartare £16.50

Violet artichokes, spiced onion fritter, grilled purple spring onion, buffalo mozzarella, romesco sauce v/vg £17

Aged Scotch sirloin, peppercorn sauce, skin-on fries, watercress £28

Roast hake, Jersey Royal potatoes, wild garlic, garden peas, chicken butter sauce £20

PUDDINGS

Crème brûlée, shortbread £7.50

Chocolate fondant, buttermilk ice cream £8

Selection of British and continental cheeses, crackers, bramley chutney, celery, grapes £10

An optional 12.5% service charge will be added to your bill.
Please ask a member of staff for allergen menu.