



## THE SUSSEX KITCHEN

### N I B B L E S

Flint Owl bakery bread & butter - £2.50

Marinated organic Greek olives - £2.50

Real pork scratchings £1.50, house roasted spiced nuts, wasabi peas or pistachio nuts - £2

**Daily starters & main course specials are on the blackboards by the front door & in the dining room**

**B O A R D S** - Great to share or keep it to yourself as a main course, all with Flint Owl bakery bread

**British charcuterie** - Free range & award winning charcuterie from Trealy Farm, Monmouthshire, salami, chorizo & air dried ham, marinated olives, pickles - £12

**Veggie platter** – Beetroot & horseradish hummus, leek & Sussex Parmesan tart, goat cheese & basil mousse, pickled Holmansbridge farm hens egg, organic Greek olives - £10.50 V

**Fish platter** – Smokehouse Lewes smoked salmon, smoked trout & smoked mackerel, marinated white anchovies, cornichons, tossed leaves - £12

### M A I N S

**Preserved Gressingham duck leg**, white bean & smoked duck cassoulet, spiced red cabbage - £13.50

**Pan roasted fillet of hake**, cabbage & smoked bacon, roast baby potatoes, parsley sauce - £14

**Herb & horseradish bubble & squeak**, garlic greens, pea sauce, fried duck egg - £10.50 V

**Braised Ox cheek**, watercress mash, garlic greens, horseradish jus - £12.50

**The Pelham burger**, Tremains organic cheddar, onion marmalade, house chips, dressed leaves - £10.50

**Navarin of Southdown lamb**, crispy lamb sweetbread & rosemary cobbler - £14

**8oz Holmansbridge farm rib eye steak**, tomato fondue, anchovy butter, watercress, house chips - £17

### S I D E S

House chips, creamed mash potato, dressed mixed leaves, today's vegetables. All £3 each

Our meats are where possible local, and always free-range, ethically sourced and traceable from farm gate to your plate. Our fish is also local where possible and sustainably sourced.

We want you to really enjoy your food. We prepare your meal to order, during busier times there may be a wait, it will be worth it!

Comments? We are all ears! Whether its praise or constructive criticism please email [andrew@thepelhamarms.co.uk](mailto:andrew@thepelhamarms.co.uk)