

CRÚ

CRU FIXE

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Thursday evenings, quick lunches, pre-theatre plans or shopping pit stops - our much-loved menu is made for when time's tight but standards stay high.

1 COURSE: £20
2 COURSE: £24
3 COURSE: £28

STARTERS

SAUTEED PADRON PEPPERS

Confit garlic mayo (*V or VEO*)

SUSSEX MACKEREL RILETTES

Dill creme fraiche, pickled apple & fennel, sourdough

CAESAR SALAD

Anchovy dressing, Twineham Grange, croutons

POTTED SHORT RIB

Celeriac remoulade, sourdough toast

LARGE PLATES

LOCALLY CAUGHT COD LOIN

buttered new potatoes, caper & garlic butter

BUTTERNUT SQUASH RISOTTO

Barrel aged feta, chilli & sage butter, crispy sage, chilli roasted pumpkin seeds (*V or VEO*)

CHARCOAL GRILLED DRY-AGED FLAT IRON STEAK

Cafe de Paris butter, hand cut chips, dressed leaves

65 DAY DRY AGED SIRLOIN

8oz, Cafe de Paris butter, hand cut chips
(£5.00 *Supplement*)

35 DAY DRY AGED FILLET

6 oz, Cafe de Paris butter, hand cut chips
(£10.00 *Supplement*)

DESSERTS

BASQUE CHEESECAKE

Cherry Compote

CHURROS

Salted caramel & chocolate dip

AFFOGATO

Roasted coffee company double espresso, homemade vanilla ice cream

Add a Frangelico Hazelnut Liqueur or Baileys | 4

Thursday, Friday and Saturday 12-2 & Thursday evenings. Tables up to 6 people.