

SAMPLE MENU

DINNER

SNACKS	
House-smoked almonds Marinated olives Padron peppers	
STARTERS	
Bread & olives Toasted Poppyseed bakery focaccia, mixed olives, fresh basil pesto, extra virgin olive oil & balsam	£6
Braised shin of Sussex beef Parsnip puree, miso heritage carrots, beef jus	
Textures of squash Rosemary-roasted squash, spiced puree, Brighton Bl bonbons, crispy kale, toasted seeds	£8 Lue
Curried cauliflower tempura Smoked garlic hummus, crispy cumin chickpeas, mango chutney	
Steamed shellfish bowl Shetland mussels, clams & prawns, white wine cream parsley, garlic, shallot, Poppyseed bakery bread Add a side of fries & aioli: £3.5	£7/
MAINS	
Confit leg of Gressingham duck White bean cassoulet, black pudding, walnut & gruyere crumb, streaky bacon crisp	£
Milk-soaked Sussex pork chop Crushed swede, purple sprouting broccoli, wholegra mustard cream	f
Pan-fried fillet of south coast hake Red lentil & spinach dhal, shallot bhaji, yoghurt mint sauce	£
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<pre>Pan-fried fillet of south coast hake Red lentil & spinach dhal, shallot bhaji, yoghurt mint sauce Chargrilled 28 day aged 8oz Sussex sirloin steak Twice-cooked beef dripping chips, roasted plum tomato, Portobello mushroom & your choice of</pre>	£
Pan-fried fillet of south coast hake Red lentil & spinach dhal, shallot bhaji, yoghurt mint sauce Chargrilled 28 day aged 8oz Sussex sirloin steak Twice-cooked beef dripping chips, roasted plum tomato, Portobello mushroom & your choice of either green peppercorn sauce or garlic butter Miso-glazed roast aubergine Black onion seed rice, chargrilled pak choi, shall	f f .ot



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All of our menu is cooked from scratch and therefore can be adapted, where possible, to suit dietary requirements.

Allergen information is available upon request. Please ask a member of staff.