BUSBYANDWILDS

STARTERS

CHILLED HERITAGE TOMATO & CUCUMBER SOUP WITH CRISPY CAPERS, CRÈME FRAÎCHE & GARLIC CROUTON 6.50

BREADED GOATS CHEESE, CANDIED WALNUT & ROASTED BEETROOT SALAD WITH ONION JAM 6.95

HAM HOCK TERRINE WITH SUSSEX CHARMER RAREBIT & PICALILLI 8.50

PORK BELLY CROQUETTES WITH ANCHOVY AIOLI 7.00

SALT AND PEPPER SQUID WITH GARLIC MAYONNAISE 6.95

POTTED SUSSEX CRAB, CRAB BISQUE, PICKLED FENNEL, APPLE PURÉE & TOAST 8.95

MAINS

21 DAY AGED DARENTH VALLEY 220g SIRLOIN STEAK GREEN PEPPERCORN BUTTER SERVED WITH CHUNKY CHIPS & SALAD 22.50

CRAB LINGUINI WITH GARLIC, CHILLI, LEMON, SHALLOTS & PICKLED FENNEL SALAD 13.50

PAN FRIED GREY MULLET WITH POTATO, SPRING ONION, MUSTARD & WATERCRESS SALAD 13.50

BUSBY BATTERED FISH & CHIPS WITH TARTARE SAU CE & MUSHY PEAS 13.95

BUSBY BEEF BURGER WITH CHUNKY OR SKINNY CHIPS & COLESLAW 12.95

ADD CHEDDAR, STILTON, SMOKED CHEESE OR BACON 1.00 EACH

SPICED BEAN BURGER WITH CHUNKY OR SKINNY CHIPS & COLESLAW 12.95

ADD CHEDDAR, STILTON, SMOKED CHEESE OR BACON 1.00 EACH

COURGETTE FLOWER & COURGETTE, STUFFED WITH SPICED ALMOND, SULTANAS & CHICK PEAS SERVED WITH CHICKPEA TOFU CHIPS & MINT YOGHURT 14.95

PARMESAN GNOCCHI WITH HERITAGE TOMATO, HAZELNUTS BROAD BEANS, CRÈME FRAICHE & PEA SHOOTS 13.95

PUDDING

STICKY TOFFEE PUDDING WITH CLOTTED CREAM ICE CREAM 7.00

CHOCOLATE & HAZELNUT BROWNIE BOAT WITH LOGANBERRIES, VANILLA ICE CREAM & HAZELNUT 7.00

GOOSEBERRY FOOL WITH SUSSEX STRAWBERRIES & SHORTBREAD 7.00

SELECTION OF BOHO GELATO OF BRIGHTON ICE CREAMS 7.00
PEANUT & SALTED CARAMEL, ORANGE SORBET, SOUR CHERRY VANILLA
PLEASE ASK YOUR SERVER FOR VEGAN OPTIONS

CHEESEBOARD 8.50 / 14.00

LEVINDOWN SOFT, MOLCOMBE BLUE, SUSSEX CHARMER, GOLDEN CROSS GOATS SERVED WITH BEETROOT & ORANGE CHUTNEY & CRACKERS

ALL OF OUR FOOD IS COOKED FROM FRESH TO ORDER. PLEASE BE AWARE THERE MAY BE A SHORT WAIT AT BUSY TIMES
OUR MAYONNAISE IS MADE FROM FRESH EGG YOLKS DAILY, IF YOU WOULD LIKE A BRANDED ALTERNATIVE PLEASE ASK