

# BUSBY AND WILDS

## SUNDAY

### STARTER

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

COURGETTE FRITTERS WITH MINTED BUSBY  
RICOTTA & BROAD BEANS 6.95

HERITAGE TOMATO & LEMONBALM  
MARINATED MOZZARELLA SALAD  
CAPERS, HAZELNUT,  
BUTTERBEAN & CUCUMBER PURÉE 6.95/ 12.95

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

PORK BELLY CROQUETTES  
WITH ANCHOVY AIOLI 6.95

HAM HOCK TERRINE  
PICKLED QUAIL EGG, CORNICHONS  
& SUSSEX CHARMER CROQUETTE 7.50

SALT & PEPPER SQUID WITH GARLIC  
MAYONNAISE 6.50

### SIDES

SKINNY HAND CUT CHIPS 3.50

SAUTEED BLUE POTATOES 4.50

MIXED SIDE SALAD 4.00

### MAINS

WHOLE GRILLED PLAICE, DRESSED FENNEL,  
CHARRED BLUE POTATOES, SAMPHIRE &  
SHELLFISH BUTTER 16.95

TWINEHAM GRANGE GNOCCHI  
HERB BUTTERED WILD MUSHROOM  
TRUFFLE DRESSED PEA SHOOTS  
CRÈME FRAÎCHE & PARMESAN TUILLE 13.95

WATERCRESS, BLUE POTATO, SPRING ONION  
BROAD BEAN & MUSTARD SALAD  
WITH FREE RANGE BOILED HENS EGG 6.95  
ADD CHARRED CHICKEN BREAST STRIPS 4.00

### ROASTS

SIRLOIN OF AGED DARENTH VALLEY BEEF  
WITH HORSERADISH CREAM 15.50

SLOW ROAST SHOULDER OF SUSSEX DOWNS  
LAMB WITH MINT SAUCE 14.95

ROAST KENTISH HOP PORK BELLY  
ROLLED IN APPLE & ROSEMARY WITH  
CRACKLING & APPLE SAUCE 13.95

WALNUT HAZELNUT & ALMOND  
VEGETABLE ROAST 13.95 (V)

*PLEASE INFORM SERVER IF VEGAN OPTION IS REQUIRED*

*ALL OF OUR VEGETABLES ARE FRESHLY DELIVERED FROM  
LOCAL FARMS. TODAY'S VEGETABLES ARE;*

*ROASTED CARROTS, HONEY GLAZED PARSNIPS,  
CAULIFLOWER CHEESE, CARROT & SWEDE MASH  
BRAISED CABBAGE & SPRING GREENS.*

*ALL SERVED WITH YORKSHIRE PUDDING & ROAST POTATOES*

*PLEASE ASK REGARDING THE CHILDREN'S OPTIONS.*

### PUDDING

VANILLA PANNA COTTA  
SUSSEX STRAWBERRIES & NUT CRUMBLE 6.95

STICKY TOFFEE PUDDING  
WITH CLOTTED CREAM ICE CREAM 6.95

HAZLENUT CHOCOLATE BROWNIE  
WITH VANILLA ICE CREAM 6.95

SELECTION OF BOHO GELATO ICE CREAMS 7.00  
*GREEN TEA, SOUR CHERRY VANILLA, MINT CHOC CHIP*

*PLEASE ASK REGARDING VEGAN OPTIONS*

CHEESEBOARD 8.50  
*BRIGHTON BLUE, SUSSEX CHARMER  
SUSSEX CAMEMBERT, GOLDEN CROSS GOATS  
WITH BEETROOT & ORANGE CHUTNEY & CRACKERS*

*SUGGESTED DRINKS PAIRINGS  
ARE AVAILABLE ON OUR PUDDING MENU*

***PLEASE NOTE THAT ALL TABLES ARE FOR TWO HOURS FROM THE TIME OF YOUR RESERVATION UNLESS OTHERWISE REQUESTED***

*NUTS ARE USED TO PREPARE CERTAIN DISHES ON OUR MENU THEREFORE WE CANNOT GUARANTEE A TRACE FREE KITCHEN  
A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO TABLES OF 4 OR MORE. ALL SERVICE CHARGE GOES TO OUR LOVELY, HARDWORKING STAFF*