

## LUNCH MENU



<b>NIBBLES</b>	MIXED OLIVES (VE)	3
	BREADS, oils (VE)	4
	CROSTINI, smoked red pepper hummous, olive tapenade (VE)	4.5
<b>SMALL PLATES</b>	PAN FRIED PADRON PEPPERS, aioli (V/VE)	6.5
	TWICE BAKED BRIGHTON BLUE GRATIN, spinach, mushroom, buttered panko (V)	8.5
	CRU WINTER GAME TERRINE, pheasant, pigeon, duck, rabbit, pear & orange compote	9
	BLINIS, cured beetroot salmon gravalax, caviar, dill, pickled yellow beetroot	9.5
	CHICKEN HARIYALI TIKKA SALAD, spice roasted sweet potato, herb salad, lime pickle, coconut raita dressing, mini poppadom	8/14
	MEXICAN TUNA CEVICHE, sashimi grade yellowfin tuna loin, smashed avocado, cucumber, red onion, chilli, coriander, sesame seeds	11
	BAKED GNOCCHI, cavolo nero, migliaccio black pudding, roasted red pepper	8.5/16
	FILO & VINE LEAF PARCEL, stuffed with smoked fava beans, roasted pepper, pistachio, cumin, mint & lemon dressing (VE)	7
	ROASTED CHORIZO	6.5
	<b>SANDWICHES</b>	STEAK, ONION & PORT SALUT BAQUETTE
FISH FINGER SANDWICH, black cracked pepper, dill & lemon mayonnaise		9
SMOKED RED PEPPER HUMMOUS FLAT BREAD, minted crushed fava beans, red onion		8.5
<b>All sandwiches served with salad</b>		
<b>LARGE PLATES</b>	MINUTE STEAK	14
	8oz 52 DAY DRY-AGED SIRLOIN STEAK	21
	6oz 35 DAY DRY-AGED FILLET STEAK	25
	- add peppercorn sauce, Brighton blue cheese or garlic butter	2
	<b>Steaks served with hand cut chips &amp; watercress</b>	
	THE CRU WAGYU BURGER, hand minced prime Wagyu chuck patty, crispy king crab wonton, seaweed salad, wasabi mayonnaise, black onion seed bun, hand cut chips	18.5
SPARKLING WINE BATTERED LOCAL COD, hand cut chips, pea purée	13.5	
WILD MUSHROOM, WINTER SQUASH & POTATO PAVÉ, tempura enoki mushroom (VE)	14.5	
<b>SIDES</b>	HAND CUT CHIPS (VE)	2.5
	SEASONAL SALAD (VE)	3.5
	SEASONAL VEGETABLES (VE)	3.5

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**ALL OF OUR FOOD IS PREPARED AND COOKED ON-SITE USING THE FRESHEST INGREDIENTS.** Please let us know if you have any dietary requirements.