CRÚ

NIBBLES

MIXED OLIVES | 5.5
(VE)

ARTISAN SOURDOUGH | 6
House butter (please ask your server) *(V or VEO)*

SMOKED ALMONDS | 4
(VE)

BEEF FAT SALTED POPCORN | 5

LIVENERS

CAMPARI SPRITZ | 8.5
Campari, Prosecco, soda, orange

MARTINI FIZZ | 8.5
Gin, Dry Vermouth, Soda, lemon

POMEGRANATE COLLINS | 8.5
Gin, pomegranate, lemon, soda, sugar

FINO & SODA | 8.5
Fino Sherry, Soda, Lemon, Orange Bitters

SMALL PLATES

Perfect as a starter or order 2-3 dishes per person to share tapas style

ROASTED IBERICO CHORIZO | 9.5
Basque cider & local honey glaze

SAUTEED PADRON PEPPERS | 9.5
Confit garlic mayo *(V or VEO)*

JOSPER SMOKED SALMON RILLETTES | 10.5
Dill emulsion, beetroot gel, pickled apple

JOSPER ROASTED DIVER CAUGHT SCALLOPS | 14.5
Basque style tximitxurri sauce, Cantabrian anchovy crumb

ARGENTINIAN TIGER PRAWN TOAST | 14
Lobster bisque mayo, lemongrass, chilli

WALDORF SALAD | 9.5
Brighton Blue cheese, fresh pear, baby gem, walnuts, pine leaf dust, celery, Aged vinegar *(V or VEO)*

HAND PICKED WHITE SUSSEX CRAB SALAD | 14.5
Josper-charred hispi cabbage, lemon dressing, shellfish oil, crispy seaweed

EIGHT HOUR BRAISED BEEF BOURGUIGNON SHORT RIB | 14.5
Shallots, pancetta, button mushrooms, celeriac remoulade

GOATS CHEESE & HONEY CROQUETTES | 12
Golden Cross goats cheese, Oak Hall honey, caramelised onion puree *(V)*

LARGE PLATES

LOCALLY LINE CAUGHT COD LOIN | 33.5
Buttered leeks, Arlington chicken butter sauce, crispy chicken skin, Josper-smoked potatoes

JOSPER GRILLED GRESSINGHAM DUCK BREAST | 34
Oak Hall honey roasted carrots, smoked chestnut puree, bitter leaves, hasselback potatoes, crème fraîche, duck sauce, walnut crumble

WILD MUSHROOM RISOTTO | 26
Woodland mushrooms, crispy leeks, whipped mascarpone, Twineham Grange Parmesan *(V or VEO)*

BBQ'D NATIVE 1/2 LOBSTER FRITES | MARKET PRICE
Cafe de Paris butter, house fries, Caesar dressed leaves *(limited availabilty)*

STEAK

Our steaks are dry-aged, butchered in-house & cooked over charcoal in our Josper grill

65 DAY DRY AGED SIRLOIN | 32
10oz, Scotland, Black Angus

35 DAY DRY AGED FILLET | 34
8oz, Scotland, Black Angus

30 DAY AGED RIB EYE | 35
12oz, Sussex, Hereford

SAUCES | 3.5 EACH
Confit garlic butter, Bone marrow & red wine gravy, Peppercorn sauce, Brighton Blue cheese, Béarnaise

LARGE CUTS
Larger cuts create a deeper, richer charcoal flavour. Generously sized for sharing. See the chalkboard for todays sizes.

45 DAY DRY AGED TOMAHAWK | £10.5 PER 100G
Sussex, Red Cattle

35 DAY DRY AGED CHATEAUBRIAND | £13.5 PER 100G
Scotland, Black Angus

SIDES

HAND CUT TRIPLE COOKED CHIPS | 5 *(VE)*

ROSEMARY SALTED FRIES | 5
(VE)

LOBSTER MAC & CHEESE | 14
(limited availabilty)

CAESAR SALAD | 7.5
Anchovy dressing, Twineham Grange, croutons

CREAMED SPINACH | 8 *(V)*

TRUFFLE ONION RINGS | 7.5
Twineham Grange cheese *(V)*

ROASTED BONE MARROW | 6

BBQ'D TENDERSTEM BROCCOLI | 7.5
Miso butter *(V or VEO)*

ENGLISH LETTUCE SALAD | 6
Herb & lemon dressing *(VE)*

OAK HALL TOMATO SALAD | 8
New season extra virgin olive oil, shallot rings, sherry vinegar, chives *(VE)*

ADD HALF A NATIVE LOBSTER | MARKET PRICE
Garlic butter *(limited availabilty)*

All of our food is prepared and cooked on-site using the freshest ingredients. Please let us know if you have any dietary requirements. | *V=Vegetarian* VE=Vegan *VEO=Vegan Option*