CRÚ

CRU FIXE

NOVEMBER

CRU FIXE

Thursday evenings, quick lunches, pre-theatre plans or shopping pit stops - our much-loved menu is made for when time's tight but standards stay high.

2 COURSES: £24
3 COURSES: £28

STARTERS

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

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

CAESAR SALAD
Anchovy dressing, Twineham Grange, croutons

POTTED SHORT RIB
Celeriac remoulade, sourdough toast

LARGE PLATES

LOCALLY CAUGHT COD LOIN
Buttered new potatoes, miso & brown butter sauce

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

CHARCOAL GRILLED DRY-AGED FLAT IRON STEAK
Hand cut triple cooked chips, dressed leaves

65 DAY DRY AGED SIRLOIN
Hand cut triple cooked chips, dressed leaves ***(£8.00 Supplement)***

35 DAY DRY AGED FILLET
Hand cut triple cooked chips, dressed leaves ***(£12.00 Supplement)***

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

DESSERTS

STICKY TOFFEE PUDDING
Crème anglaise

CHURROS
Salted caramel & chocolate dip

AFFOGATO
Roasted coffee company double espresso, homemade vanilla ice cream

Add a Frangelico Hazelnut Liqueur or Baileys | 4

Thursday, Friday and Saturday 12-2 & Thursday evenings. Tables up to 6 people.