



The Duke of Cumberland Arms

Example Dinner Menu

Menus are reviewed daily, are dependent upon product availability and may be subject to price change.

While you wait...

House marinated olives	£4.50
Flatbread, carrot ketchup, roasted garlic aioli, hummus	£8.50
Bruschetta, olive tapenade, burrata, salami	£12.95
Half dozen Jersey oysters, red wine & shallot vinaigrette, tabasco, lemon wedge	£17.50

Starters

Oven-baked goats cheese tart, port red onion, <i>Ed's</i> organic mixed leaf salad, candied walnuts, balsamic	£9.95
Prawn & crayfish salad, caviar, classic seafood dressing, <i>Ed's</i> organic mixed leaf salad, balsamic	£12.95
Salt & peppered squid, chorizo, Manchego cheese, sweet chili sauce	£10.50
Pan-seared scallops, parsnip puree, parsnip crisp, black pudding crumb, truffle oil	£14.95
Mushroom & truffle ravioli, garlic butter, sauteed wild mushrooms, <i>Parmigiano-Reggiano</i>	£14.95
Baked camembert, green tomato & chili chutney, rustic crostini	£12.50

Mains

<i>The Duke of Cumberland Arms</i> confit free-range pork belly, apple glaze, thyme & port jus, creamed cabbage, sautéed potatoes	£23.50
Wild mushroom fettucine, mushroom sauce, parmesan, truffle oil	£17.95
Prawn, crayfish & pea risotto, <i>Parmigiano -Reggiano</i> , pea shoots	£21.95
Pan-fried, herb crusted seabass fillet, Mediterranean vegetables, sauteed potatoes, watercress oil	£25.00
Wild rabbit ragu, white wine & Dijon mustard sauce, fettucine, <i>Parmigiano-Reggiano</i> , truffle oil	£23.95
Sirloin steak, roasted tomatoes, chunky chips, peppercorn sauce, <i>Eds</i> organic mixed leaf salad	£32.50

Sides

<i>Ed's</i> organic mixed leaf salad	£5.50
Skinny fries, lemon, seaweed salt	£5.50
Creamed Cavolo nero & kale	£5.50
Roasted pumpkin, sour cream & pomegranate	£5.50

**Please inform us of any dietary requirements* - Please be patient during busy spells, all our food is cooked carefully to order-*
Voted – The Good Food Guide 2012 Pub of the Year & Sussex Life Pub of the year 2016