



# The Duke of Cumberland Arms

## October Dinner Menu

### While you wait...

House marinated olives	£5.50
Charred garlic & coriander flatbread, garlic aioli, roasted onion dip, paprika & honey dip	£9.50
Corn ribs, Old Bay seasoning, siracha mayo, <i>Parmigiano-Reggiano</i> , lime	£8.50
Brie & Salami bruschetta, caramalised onion marmalade	£12.95
Half dozen <i>Irish</i> oysters, red wine and shallot vinaigrette, tabasco, lemon slice	£18.50
Sussex fried pheasant, hot sauce, sesame seeds, black garlic mayonnaise	£8.50

### Starters

Oven-baked goat's cheese & aubergine stack, olive tapenade, roasted cherry tomatoes, mixed leaf salad	£11.95
Salt & pepper squid, chorizo, samphire, <i>Manchego</i> cheese, sweet chilli sauce	£13.50
Pan-seared scallops, parsnip puree, parsnip crisps, serrano shards, truffle oil	£18.95/£25.95
Prawn, crayfish & classic seafood dressing, smoked salmon, caviar, mixed leaf salad	£14.95/£22.95
Fillet steak tartare, egg yolk, rustic toast, truffle, <i>Dijon</i> mustard, crispy onions	£18.95
Handmade sweet pea & mint ravioli, pesto cream, rocket, <i>Parmigiano-Reggiano</i>	£14.95

### Mains

<i>The Duke of Cumberland Arms</i> confit pork belly, sautéed potatoes, creamed cabbage, apple glaze, thyme & port jus	£25.00
Oven baked Gressingham duck breast, mixed seasonal vegetables, dauphinoise potato raspberry & port jus	£28.00
Vegan sautéed mushrooms, garden peas & courgette risotto, truffle oil, pea shoots	£22.95
Moules marinière, Shetland rope grown mussels, finished with cream, parsley, rustic bread	£25.00
Pan fried cod fillet, fricassee of pancetta, broad beans, Silverskin onions, cabbage, samphire, <i>Langhams Hip Hop</i> beer sauce	£30.00
Mixed seafood risotto nero (squid ink); squid, baby octopus, prawns, crayfish	£28.00
Crab fettucine, champagne velouté, cherry tomato, rocket, <i>Parmigiano-Reggiano</i>	£30.00

### Sides

Skinny fries / <i>Buddington Farm</i> triple cooked chunky chips	£6.50
Mixed leaf <i>salad</i> , concasse, house dressing	£6.50

*\*Some of our dishes can be ordered as starter or smaller portions, more vegetarian options available, please inform us of any dietary requirements when ordering—please speak/ask a member of waiting staff\**

*-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*