

## July Dinner Menu

While you wait House marinated olives Charred garlic & coriander flatbread, roasted carrot hummus, tzatziki, babaganoush	£5.50 £9.50
Half dozen Irish oysters, red wine and shallot vinaigrette, tabasco, lemon slice Starters	£18.50
Oven-baked goat's cheese tart, olive tapenade, pickled onions & cucumber, <i>Ed's</i> organic mixed leaf salad Salt & pepper squid, chorizo, <i>Manchego</i> cheese, samphire, sweet chilli sauce	£11.95 £13.50
Pan-seared diver caught scallops, sauteed leeks, <i>Ed's organic</i> broad beans & asparagus, l Coriander & chilli butter, served in shells Prawn, crayfish & classic seafood dressing, smoked salmon, caviar,	lemon, £17.95/£24.95
Ed's organic mixed leaf salad The Duke of Cumberland Arms charcuterie board; filetto lardato (loin of pork,	£14.95/£22.95
marinated in wine, mildly smoked & cured), fiocca salume (pigs' hind leg, salted & cured for sopressa vicentina (pork shoulder, 80-day aged salami), garlic aioli, mozzarella, pesto, oli blushed tomatoes, cornichons, pickled onions, warm bread (to share between 2)	
Barbeque chicken taco, coleslaw, spicy mayo, crispy onion Mains	£14.95
The Duke of Cumberland Arms confit pork belly, sautéed potatoes, creamed cabbage, apple glaze, thyme & port jus	£25.00
Vegan sautéed mushrooms, garden peas & courgette risotto, truffle oil, pea shoots Goats cheese, mint, sundried tomato, asparagus fettucine, goats' cheese & mascarpone s	£22.95
Parmigiano-Reggiano Spring lamb rump, hasselback potato, mixed vegetables, mint jus	£22.95 £26.50
Pan fried Turbot fillet, new potatoes, samphire, courgette, cabbage, fish & sauce vierge	£30.00
Dressed crab salad, horseradish potato salad, Ed's organic mixed leaf salad, concasse Pea, prawn & crayfish risotto, fish sauce, <i>Parmigiano-Reggiano</i> , pea shoots	£25.00 £22.95
<b>Sides</b> Skinny fries	£6.50
Ed's organic mixed leaf salad, concasse, house dressing	£6.50
Buddington Farm triple cooked chunky chips	£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