

## October Lunch Menu

### While you wait...

<i>House marinated olives</i>	£4.50
Half dozen <i>Irish</i> oysters, red wine and shallot vinaigrette, tabasco, lemon slice	£18.50
Corn ribs, Old Bay seasoning, siracha mayo, <i>Parmigiano-Reggiano</i> , lime wedge	£8.50
Brie & Salami bruschetta, caramalised onion marmalade	£12.95
Charred garlic & coriander flatbread, garlic aioli, smoked paprika & honey dip, roasted onion & piri piri sour cream	£9.50

### Starters

Oven-baked goat's cheese & aubergine stack, olive tapenade, roasted cherry tomatoes, mixed leaf salad	£11.95
Salt & pepper squid, chorizo, <i>Manchego</i> cheese, samphire sweet chilli sauce	£13.50
Prawn & crayfish salad, classic seafood dressing, smoked salmon, caviar, mixed leaf salad	£14.95/£22.95
Pan-seared scallops, bacon, <i>Parmigiano-Reggiano</i> , mixed leaf salad, balsamic glaze	£17.95/£24.95
Handmade sweet pea & mint ravioli, pesto cream, <i>Parmigiano-Reggiano</i> , rocket salad	£14.95
Fillet steak tartare, egg yolk, rustic toast, truffle, <i>Dijon</i> mustard, crispy onions	£18.95

### Duke classics

<i>The Duke of Cumberland Arms</i> burger, beef patty, <i>Monteray jack</i> , brioche bun, burger sauce, bacon jam, lettuce, onion, tomato, gherkin, skinny fries	£20.00
Cauliflower & leek macaroni cheese, roasted cherry tomatoes, garlic ciabatta	£22.95
House honey roasted ham, <i>Hallgate Farm</i> duck eggs, <i>Buddington Farm</i> triple cooked chunky chips	£18.95
Spicy oriental vegetable burger, Monterey jack cheese, sweet chilli mayonnaise, lettuce, tomato, onion, gherkins, skinny fries	£20.00
Day-boat caught ale battered Haddock, tartare sauce, pea puree, <i>Buddington Farm</i> triple cooked chunky chips	£21.50

### Mains

Crab fettucine, champagne velouté, cherry tomatoes, rocket, <i>Parmigiano-Reggiano</i>	£30.00
Vegan sautéed wild mushroom, garden pea, courgette risotto, truffle oil, pea shoots	£22.95
Moules marinere, finished with white wine & cream, parsley, rustic bread	£25.00
Mixed seafood risotto; squid, mussels, baby octopus, prawns, crayfish, squid ink fish sauce	£28.00
Wild boar & apple sausages, mashed potato, buttered cabbage, onion gravy	£21.50
Pan fried cod fillet, fricassee of pancetta, broad beans, Silverskin onions, cabbage, samphire, <i>Langhams</i> Hip Hop beer sauce	£30.00

### Sides

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

### Ciabatta baguettes served with skinny fries – £15.50

Tomato, pesto, mozzarella, mixed leaf salad
Prawn & crayfish, classic <i>Marie Rose</i> sauce, mixed leaf salad
Bacon, lettuce, tomato, mixed leaf salad
Fillet steak, caramalised onions, mustard mayo £21.95

*\*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