

SNACKS

- Marinated white anchovies - 4.75
- House garden pickles - 4.75
- Olives & garlic - 4.5
- House focaccia with whipped butter - 5

APERITIFS

- Sloe Gin Fizz - 9
- Negroni - 10.5
- House Wild Garlic Vodka Bloody Mary - 9.5
- Mulled Cider - 3 | 5.95
- London Fog Milk Punch - 10

OYSTERS

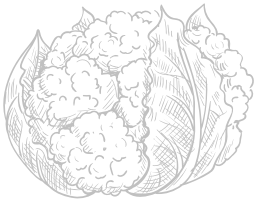
Our oysters are delivered fresh every day,
ask a staff member what we have available.

| | | |
|---|------|----|
| 1 | 6 | 12 |
| 4 | 23.5 | 46 |



STARTERS

- French Onion soup, gruyere cheese, crouton - 10.5
- Grilled eel, daikon, dill gel, pomegranate & soy glaze, artichoke crisp - 12.5
- Pheasant breast, date & tamarind chutney, quails egg, black pudding, smoked mushrooms - 11.5
- Beef tartare, parsley & horseradish aioli, truffle, egg yolk, saffron - 13.5
- Vegetable gyoza, shredded Napa cabbage salad & plum dressing - 9.50 for 3 / 15.80 for 5



SUNDAY ROASTS

- Braised English lamb - 27
- Sussex pork loin - 24.5
- 32 day aged English sirloin, cooked on the bone - 29.5
- 45 day aged Trenchmore Farm Sussex x Wagyu Ribeye, cooked on the bone - 42
- Smoked treacle glazed Kentish celeriac - 19.5

All of our roasts are cooked over coal, served with roast potatoes, braised red cabbage, swede mash, caraway carrots, spiced honey parsnip, Yorkshire pudding & gravy

- Barbecued cauliflower cheese, burnt leek, truffle - to share - 8.5
- Pigs in blankets - to share - 7.5

MAINS

- Pie of the day, confit garlic mash, mixed greens - 18.5
- Potato and goat's curd gnocchi, sweet potato puree, Gochujang pesto, sun-dried tomatoes, courgette, sugar snap peas, spinach - 22
- Market Fish of the day, grilled leeks, Hasselback potatoes, ricotta, Padron peppers, crispy chilli oil - MP

SIDES

- Chips - 5 | Garden salad - 4.5



For allergens please speak to a member of staff
Service is discretionary, but a recommended 12.5% will be added to your bill

WELCOME TO THE JOLLY SPORTSMAN

Here at the Jolly we endeavour to focus as much of our menu on local and seasonal produce as possible. Part of the pleasure in this is knowing exactly what ingredients we are using, the practices used to obtain them, and the people behind producing them.

With this in mind, we thought you might like to know a little bit more about some of the things on our menu.

Our kitchen takes pride in cooking almost everything from scratch - we pickle our home-grown produce, churn our own butter, bake our own bread, smoke our own bacon, and ferment our own kombucha!

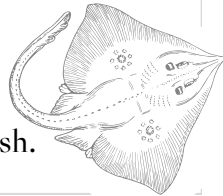
Developing our menu and supplier base is an ongoing process and we continue to look for inspiration in the countryside around us. Our sous-chef Beth is a keen forager and her finds make their way into our kitchen and bar. She has recently produced a range of infused spirits, such as our elderflower gin and wild garlic vodka. We can't wait to see what creations she will have for us next.

BRIGHTON & NEWHAVEN FISH

BNFS provide us with high quality, day-caught local fish and shellfish (wild and farmed) direct from their fleet of inshore fishing boats.

Their vessels are small inshore day-boats that land their catch within hours of capture, ensuring the fish is of the highest quality.

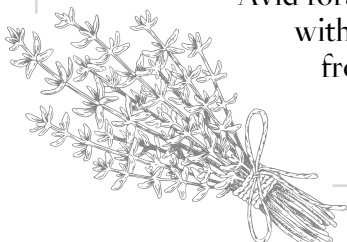
They rely on seasonal fisheries in the local area and work closely with local authorities to provide sustainably caught fish and shell fish.



HOLLIE & OLLIE AT THE JOLLY

Hollie & Ollie Levett cultivate a variety of fruits, vegetables, and herbs for us in our Jolly Poly-tunnel and gardens. The raspberries, courgettes, nasturtiums, micro-herbs, and blackcurrants that are growing in our gardens now are currently featured on a variety of dishes across our menu.

Avid foragers, they also provide us with seasonal foraged produce from the local area including mushrooms, apples, and berries.

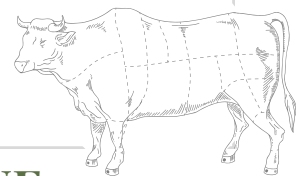


TRENCHMORE FARMS

A farm in West Sussex that champions sustainable farming techniques, providing us with exceptional Sussex Wagyu Beef.

The Akaushi-Sussex cross herd are slow grown and paddock-grazed, spending the summer grazing the fields.

The herd is 80% grass-fed from the farm's permanent pasture and herbal leys. 20% of their feed is by-products of human food production; brewers grains from local craft brewers, linseed cake from oil pressing, molasses and straw from their wheat harvest, and apple pomace from their in-house cider production each autumn.



NUTBOURNE NURSERY

Located just outside Pulborough, Nutbourne Nursery is a longstanding family business that is renowned for the outstanding quality and flavour of their tomatoes.

Nurturing their vine tomatoes (without insecticides) since 1979, they now specialise in 25 different varieties.

