

Lunch Menu

Served daily 12 - 3pm

Autumn cocktails

Berry Bubbles	£9.00
Kir Royale	£9.00
Due South gin mule	£8.00
Bloody Mary	£6.50

Snacks

Homemade bread & butter	£2.00
Fish goujons with tartar sauce	£3.00
Garlic Focaccia	£2.50
Pigs ear scratchings	£1.50

Oysters

Rock oysters: One £1.90, Six £10.00, Nine £15.00, Twelve £20.00
Guest oysters: One £2.30, Six £12.00, Nine £19.00, Twelve £23.50

Starters

Jerusalem artichoke soup with truffles	£5.50
Locally caught seafood sashimi	£6
Pan seared Brighton scallops with celeriac & apples	£7.50
Chargrilled venison with beetroot mayo & redcurrant & gin dressing	£6
Salted wild mushrooms on toasted brioche	£5.50
South Brockwells Farm game terrine with quince chutney	£6.50
Due South fish soup with aioli	£7.50/£15

Main Courses

Roast shellfish platter	£ Market price
Purple potato gnocchi served with roast pumpkin & brussel sprouts & a sage butter	£12.50
Pan roast Castle Farm rib eye steak with hand cut chips, peppercorn sauce & watercress salad	£18
Slow roast shoulder of Court Garden Farm lamb with buttered carrots, greens & home made chutney	£17
Squid & crab risotto with pickled shellfish salad	£16.50
Golden Cross goats cheese & purple sprouting brocolli tart	£11.50
Baked fillet of brill with salt fish cake, seasonal vegetables & sherry sauce	£16
Whole Sussex crab salad with new potatoes	£15
Catch of the day served plain <i>or</i> with today's butter, dressed mixed leaves & buttered new potatoes	£ Market price

Side Orders All £3.50

Hand-cut chips / Garden salad / Minted new potatoes / Seasonal vegetables

An optional 10% service will be added to your bill



Due South sources the very best organic, free range & biodynamic ingredients from small, independent producers within Sussex. We aim to source at least 80% of our food from within a 35 mile radius of Brighton beach. This means that our menus are shaped by seasonal availability & they change every month to reflect what's growing in Sussex right now. Winner of the 2008 Sussex Sustainable Business Award & voted the best seaside restaurant in Britain by the Observer Food Monthly Magazine. Please be aware that we cannot guarantee that all of our dishes are free of nut trace & our game may contain shot.

Due South

Puddings

Pear tarte fine with candied walnut ice cream £6 *

Cocoa Loco organic chocolate fondant with Horlicks ice cream £6 *

Chegworth apple creme brulee with Calvados madelines £6

A selection of home made ice creams & sorbet £6

Vanilla rice pudding with date ice cream £6 *

Cheese board with three of the best local artisan cheeses £ 9.50
served with homemade chutney, freshly baked bread, savoury biscuits & celery

*Please allow 15 minutes for * desserts*

Dessert Wines

	100ml	37.5cl	50cl
Moscato Passito, Palazzina 2004	£4	£20	
Flavours of apricot, acacia & honey notes with a lovely deep golden hue.			
Muscat Beaume de Venise, Domaine Fenxovillet 2006	£4		£24
A light, aromatic dessert wine, with gentle aromas of honeysuckle and peach.			
Tokaji Aszu 3 Crown Estates, Hungary 1170		£15	
An explosion of intense & varied flavours from spices to dried fruits. sweet yet well balanced with a beautiful long lingering finish.			
Pedro Ximinez, Fernando de Castilla, Spain	£9.50		£45
Astonishing jerez wine, dark & intense sweetness, with a hint of Christmas pudding spice & raisin. Once tried never forgotten			
Recioto delle Fontane Pra, Italy 2005	£7		£38
Made from late harvest, partially dried Soave grapes. This amber nectar is delicately scented with blossoms and dried apricots.			
Chateau De La Peyre, Sauternes 2005	£5		£28
A classic Bordeaux dessert wine with a great balance of sweetness & zesty acidity. Tones of peach & apricot on the nose.			

After dinner drinks

Porto Pocas LBV	£5.00	Talisker whisky, 10 yrs old	£5.00
Fronseca Porto Terra Prima Organic	£5.50	Laphroaig, 10 yrs old	£4.50
Porto Pocas Colheita Tawny	£6.50	Glenlivet, 12 yrs old	£4.25
Martell VS Cognac	£5.95	Jameson Irish whiskey	£3.00
Remy Martin Cognac V.S.O.P.	£4.00	Bushmills	£3.25
Remy Martin Cognac X.O.	£6.50		
Janneau Armagnac V.S.O.P.	£4.50	Irish or liqueur coffee	£5.00
Janneau Armagnac X.O.	£6.50		