

Lunch Menu

Served daily 12 - 3pm

Summer cocktails

Pimms Granita	£6.00
Wild Flower Champagne	£7.50
Cherry Bellini	£7.50
Hepworth Hop Shandy	£3.50
Yellow Bloody Mary	£6.50

Snacks

Homemade bread & butter	£2.00
Marinated olives	£3.50
Pig's ear scratchings with anchovy mayonaise	£3.00
Cheese straws	£2.00
Garlic bread	£2.50
Home-roast nuts	£2.00

Oysters

Rock oysters: One £1.90, Six £10.00, Nine £15.00, Twelve £20.00
with a glass of house champagne ~ add £7.50

Today's homemade soup & fresh bread	£4.50
Clams steamed with vermouth & green herbs	£7.00/£14.00
Broad bean tapenade with char-grilled toast & High Weald ricotta	£6.00
Rabbit liver parfait with carrot brioche	£7.00
Sauteed squid with confit shallots & blackcurrant	£7.00
Polenta with Norbury blue cheese & roast cherry tomatoes	£9.00
Due South fish soup served with garlic toast	£7.50/£15.00
Salad of salt-baked sea bass, baby gem & soft boiled duck egg	£16.00
Asparagus & filo tart with a pea-shoot & radish salad	£14.00
Homemade black pudding with a green pea pancake & bacon	£14.50
Braised duck leg with a warm summer garden salad	£16.00
Whole grilled catch of the day served plain <i>or</i> with today's butter, dressed mixed leaves & buttered new potatoes	Market price

Side Orders

Hand-cut chips	
Garden salad	
Buttered new potatoes	
Panache of vegetables	All £3.50

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

Cherry bakewell with lemon custard	£5.50
Toasted almond parfait with a wild flower syrup	£5.50
Vanilla rice pudding with rose	£5.50
Baked chocolate clafoutis	£5.50
A selection of homemade ice creams & sorbet	£5.50
Cheese board with three of the best local handmade cheeses, served with homemade chutney, freshly baked bread, savoury biscuits & celery	£ 7.50

Dessert wines

Coteaux du Layon Chateau de la Variere

France, Loire

Delicately sweet, with enticing notes of ripe apricots and wonderful citrus acidity to balance the sweetness.

100ml - £4.00 / 75cl - £29.50

Tokaji Aszu 5 Putonyos Betsek, Royal Tokaji

Hungary

An explosion of intense and varied flavours from spices to dried fruits. Sweet yet well balanced with a beautiful long lingering finish.

100ml - £8.50

Albet i Noya, Dolc Adria, Penedes 2001

Spain (organic)

Made of Syrah and Tempranillo, all of the warm red fruit, flowers and spice of the two varieties are at the forefront of the nose and palate, backed by a great acidity and the development of complex secondary flavours - chocolate and damsons to name a couple!

50cl - £40.00

Banyuls Rimage les Clos de Paulilles

France, Roussillon

Banyuls is a style of fortified wine similar to port, but lighter bodied with a more chocolatey flavour and texture. It's made from the Grenache Noir grape and has flavours of summer pudding and mocha. Goes well with cheese or chocolate.

100ml - £5.75 / 50cl - £22.50

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		
Janneau Armagnac X.O.	£6.50	Irish or liqueur coffee	£5.00

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