

THE CONNAUGHT MENU

SMALL PLATES

CRISPY CHICKEN WINGS, BUFFALO SAUCE, BRIGHTON BLUE CHEESE MAYO, CELERY	£8.5
SALT COD FRITTERS, HARISSA, CONFIT GARLIC AIOLI GF	£9
KOREAN PORK BELLY SKEWERS, CHILLI JAM, LIME & HERB MAYO, PICKLES GF	£8.5
MASALA SPICED AUBERGINE, COCONUT YOGHURT, CRISPY SHALLOTS VG	£8
PATATAS BRAVAS, FRIED POTATO, SALSA BRAVAS, CONFIT GARLIC AIOLI VG GF	£7.5
GAMBAS PIL PIL, SEARED KING PRAWNS, CHILLI & GARLIC, TOASTED FOCACCIA	£9
ROAST SQUASH ARANCINI, RED PEPPER PESTO, CRISPY SAGE VG	£8
TORTILLA NACHOS, MELTED CHEDDAR, GUACAMOLE, SOUR CREAM, SALSA, JALAPENOS V (ENOUGH TO SHARE)	£10
BEEF CHILLI NACHOS, MELTED CHEDDAR, GUACAMOLE, SOUR CREAM, SALSA, JALAPENOS (ENOUGH TO SHARE)	£13

OPEN ROSEMARY FOCACCIAS

SERVED BETWEEN 12PM & 3PM MONDAY - SATURDAY

CRAYFISH & DILL MAYO, PICKLED CUCUMBER	£9
HOT ROAST BEEF, HORSERADISH CREAM, CHIMICHURRI, ROCKET	£8.5
CONFIT TOMATO & BURRATA, BASIL, BALSAMIC GLAZE, TOMATO TAPENADE V	£8.5
ROAST CHICKEN BREAST, BABY GEM LETTUCE, PARMESAN, CAESAR DRESSING	£8.5

MAINS

FISH & CHIPS, ALE BATTERED COD, CHUNKY CHIPS, PEA PUREE, TARRAGON TARTAR, CHARRED LEMON	£17
COFFEE BRAISED BEEF SHORT RIB, BONE MARROW MASH, CONFIT ROSCOFF ONION, RED WINE GRAVY GF	£19
PAN FRIED PUMPKIN GNOCCHI, CREAM & SAGE SAUCE, RADICCHIO, PINE NUTS, CRISPY SAGE V	£17
BACON BURGER, TWO SMASH BEEF PATTIES, BOURBON BACON JAM, APPLEWOOD, TRUFFLE MAYO, BRIOCHE, FRIES	£16
CRISPY CHICKEN THIGH BURGER, BUFFALO SAUCE, BRIGHTON BLUE CHEESE MAYO, PICKLES, BRIOCHE, FRIES	£16
PORK CHOP, POMME ANNA, CHARRED HISPI CABBAGE, BURNT APPLE PURÉE, SALSA VERDE, SHALLOTS, JUS GF	£18
FISH PIE, SALMON, CRAYFISH & COD, CREAMY DILL SAUCE, CHEDDAR MASH TOPPING, GREENS	£17
CHICKPEA & AUBERGINE TAJINE, COCONUT RICE, HERB YOGHURT, FLATBREAD VG	£16
STEAK & ALE SHORTCRUST PIE, 28 DAY MATURED STEAK COOKED IN PORTER GRAVY WHOLEGRAIN MASH, RICH MEAT GRAVY & GREENS	£16

SIDES

PARMESAN & ROSEMARY FRIES £4.5 / CHUNKY CHIPS GF £5
DRESSED TOMATO, ONION & BABY GEM SALAD VG GF £5 / HOME MADE FOCACCIA, BALSAMIC, OLIVE OIL VG £4

DESSERTS

CHOCOLATE & ORANGE BRIOCHE BREAD & BUTTER PUDDING, BAILEYS CUSTARD V	£7
APPLE, PEAR & BERRY CRUMBLE, VEGAN BLACKBERRY GELATO VG GF	£7
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CLOTTED CREAM GELATO V	£7
GELATO, CLOTTED CREAM, AMARENA CHERRY, HONEYCOMB, VEGAN BLACKBERRY GF	1 SCOOP £3 / 2 SCOOP £5

All tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts are present, we also use sesame & gluten. All other allergens are present & our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

(V) Vegetarian (VG) Vegan (GF) Gluten Free