

THE
BASKETMAKERS
— ARMS —

SMALL PLATES

Duck Liver Parfait

Roasted plums, madeira wine reduction,
chives & sourdough toast
£12

Curried Shellfish Velouté

Fresh mussels, crab, sea vegetables,
lobster oil & warm sourdough focaccia
£12

Beetroot Tart

Whipped caprino goats cheese, walnuts, sorrel,
balsamic reduction, horseradish & a
fresh fennel and orange salad
£11 (V)

Tiger Prawn Cocktail

With dressed cold water shrimps, avocado,
orange, radicchio & lollo rossa
£12 (NGCI)

Hassleback Artichokes

Garlic & artichoke emulsion, lemon brown butter,
artichoke crisps & roasted hazelnuts
£11 (V)(NGCI)

Delica Squash Carpaccio

Almond curry sauce, pickled golden raisins, onion
bhaji scraps & coconut yoghurt
£11 (VGN)(NGCI)

Hunter's Snags in Blankets

Brighton sausages wrapped in smoked bacon, roasted &
glazed with caramelised onions in
cranberry & bourbon butter
£10 (NGCI)

Creamy Celeriac & Smoked Cheddar Soup

With apple & cobnut salsa & winter
truffle loaded toasts
£12 (V)

CHRISTMAS ROASTS

The Christmas trimmings consist of confit garlic & rosemary roast potatoes, mulled wine red cabbage, seasonal greens, brussels sprouts, maple roasted carrots & parsnips, Yorkshire pudding & a rich port & cranberry gravy

Roasted Turkey Crown

Braised Leg, pigs in blankets & cranberry sauce,
served with all the Christmas trimmings
£18 (NGCIO)

Glazed Gammon

Marmalade, brown sugar & clove glazed gammon with
rum roasted pineapple, served with all the
Christmas Trimmings
£18 (NGCIO)

King Oyster Mushroom Pithivier

Mushroom duxelle & sage & onion stuffing,
served with all the Christmas Trimmings
£18 (VGN)

Rib of Beef

Slow braised shin stuffed roscoff onion & bone
marrow breadcrumbs, served with all the
Christmas Trimmings
£22

MAIN COURSE

The Festive Beef Burger

5oz beef patty, melted Brie, garlic mayo, red onion
& cranberry relish, tomato, pickles,
dressed leaves & fries
£18 (NGCIO)

Sausages & Mash

Trio of local festive Brighton sausages, seasonal
greens, onion gravy & buttery mash potatoes
£18 (VO)(NGCIO)

Beer Battered Fish & Chips

Battered sustainable white fish, served with
hand cut chips, mushy peas & tartar sauce
£18 (NGCIO)

The Festive Plant Burger

Plant based patty, melted Brie, garlic mayo, red
onion & cranberry relish, tomato, pickles,
dressed leaves & fries
£18 (V)(VGO)(NGCIO)

Chefs Pie of the Day

Seasonal greens, red wine gravy &
buttery mash potatoes
£18 (VO)

Scampi & Chips

Breaded langoustine tails served with hand
cut chips, mushy peas & tartar sauce
£18

Ham, Egg & Chips

Honey mustard glazed ham with 2 fried eggs,
hand cut chips & garden peas
£17 (NGCIO)

SIDES ALL £5

Shoestring fries (NGCIO)
Add cheese £1.50

Buttery Mash (V)(VGO)(NGCI)

Marinated Nocellara Olives (VGN)(NGCI)

Hand cut chips (NGCIO)
Add cheese £1.50

Mixed leaf Salad, balsamic vinaigrette (VGN)(NGCI)

Marinated Anchovies (NGCI)

Ask us for a recommendation on cask ales, wines, spirits & single malts to compliment your meal

V - Vegetarian VO - Vegetarian Option VGN - Vegan VGO - Vegan Option NGCI / NGCIO - Non gluten containing ingredients



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