

THE
BASKETMAKERS
— ARMS —

SMALL PLATES

Winter Hunters Snags

Brighton sausages, flambeed in brandy with cranberry sauce, caramelised onions, crispy smoked bacon & chives
£10 (NGCI)

Fried Camembert

Caramelised celeriac purée, pickled walnut ketchup, red vein sorrel & rosemary salt
£11 (V)

Duck Fat Hash Browns

Crisp golden duck fat hash browns, pulled confit duck leg, cranberry & orange gel and crispy sage
£12 (NGCI)

Wild Mushroom Soup

Sautéed oyster mushrooms, crispy shallots, truffle oil, toasted house made sourdough & tarragon butter
£11 (V)(VGO)(NGCIO)

Celeriac Pastrami

Brussels sprout sauerkraut, English mustard mayo, cornichons, dill & rye bread
£11 (VGN)(NGCIO)

Crab Crumpet

Toasted crumpet and brown crab rarebit, dressed white crab, crayfish and brown shrimps, topped with pickled cucumber, samphire & fennel salad
£12

CHRISTMAS ROASTS

All roasts served with the classic Christmas trimmings consisting of confit garlic and rosemary roast potatoes, mulled wine red cabbage, seasonal greens, Brussel sprouts, maple glazed carrots and parsnips, and lashings

Grass Fed Beef Rump Picanha

Served pink with a roasted roscoff onion stuffed with red wine braised shin of beef, toasted beef dripping breadcrumbs & all the Christmas trimmings
£22 (NGCIO)

Roasted Turkey Crown

Roasted Turkey crown served with slow braised turkey thigh, pig in blanket, cranberry sauce & all the Christmas trimmings
£20 (NGCIO)

Whiskey Glazed Ham

Roasted with a black treacle, mustard and festive spiced glaze, then finished with a whiskey reduction. Served with creamed leeks, pineapple ketchup & all the Christmas trimmings
£20 (NGCIO)

Mushroom En-Croute

Balsamic caramelised onions, garlic roasted portobello mushroom, chestnut, sage and mushroom duxelles wrapped in puff pastry. Served with sage, onion and cranberry stuffing & all the Christmas trimmings
£19 (VGN)

MAIN COURSE

Chef's Pie of the Day

Your choice of meat or veg pie, served with buttery mash potatoes, seasonal greens & red wine gravy
£19 (VO)

Sausages & Mash

Brighton farmhouse pork or plant based sausages, served with buttery mash potatoes, seasonal greens & caramelised onion gravy
£18 (VGO)

The Basketmakers Burger

Your choice of 5oz Sussex beef or plant based patty, served in a toasted brioche bun with melted Sussex charmer, smoked garlic aioli, beef tomato, pickles, dressed leaves & shoestring fries
£18 (V)(VGO)(NGCIO)

Battered Fish & Chips

Beer battered local and sustainable white fish, served with hand cut chips, mushy peas & tartar sauce
£18 (NGCIO)

Scampi & Chips

A British classic, breaded langoustine tails served with hand cut chips, mushy peas & tartar sauce
£18 (VO)

The Festive Burger

Breaded turkey breast, served in a toasted brioche bun with sage and onion mayo, cranberry and orange ketchup, melted Camembert, crispy smoked bacon pieces, beef tomato, pickles, dressed leaves & shoestring fries
£18

SIDES ALL £5

Shoestring fries (VGN)(NGCIO)
Add cheese £1.50

Marinated Nocellara Olives (VGN)(NGCI)

Hand cut chips (VGN)(NGCIO)
Add cheese £1.50

Basketmakers Bread (VGN)(NGCI)

Garlic Bread (V)(VGO)
Add cheese £1.50

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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