

THE
BASKETMAKERS
— ARMS —

MENU

At The Basketmakers we champion locally sourced seafood. Head Chef Katie carefully selects fresh seafood daily, from the local fleets that leave the Brighton coastline. Then transforms them into dishes you see on our blackboards. We hope you can taste the passion we put in.

APPETISERS

Marinated Nocellara Olives (VGN) (NGCI) £5
Crispy Pork Crackling (NGCI) £4

Marinated Anchovies (NGCI) £5
Baskets Bread Board (VGO) £7

SMALL PLATES

Branston Pickle Croquettes
Cheese sauce, parmesan, chives
£8 (V)

Roasted Delica Squash
Almond ricotta, spiced pear puree, toasted
pumpkin seeds, crispy sage
£10 (VGN) (NGCI)

Beef Tallow Hashbrowns
Beef shin jam, horseradish creme fraiche,
crispy shallots, watercress
£9 (NGCIO)

Crispy Buttermilk Squid
Dashi, crispy seaweed, tartar sauce
£10 (NGCIO)

Tempura Enoki Mushrooms
Truffle mayonnaise, burnt spring onion
seasoning, lemon balm
£9 (VGN) (NGCIO)

Hunters Snags
Brighton sausages roasted in foaming butter with a
marmalade & mustard glaze, caramelised onions
£10 (NGCI)

MAIN COURSE

Ham, Egg & Chips
Honey and wholegrain mustard glazed ham, 2 fried
eggs, hand cut chips & garden peas
£17 (NGCIO)

Chef's Pie of the Day
Meat or Veggie pies in puff pastry, seasonal greens,
red wine gravy & your choice of mash potatoes
£18 (VO)

The Basketmakers Burger
5oz Sussex beef, melted Sussex charmer, peppercorn
sauce mayonnaise, beef tomato, pickles, dressed
leaves & shoestring fries
£18 (NGCIO)

Sausage & Mash
Brighton Farmhouse meat sausages or plant based,
seasonal greens, caramelised onion gravy
& your choice of mash
£17 (VGO) (NGCI)

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

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

The Basketmakers Plant Burger
5oz plant patty, melted Sussex charmer, peppercorn
sauce mayonnaise, beef tomato, pickles,
dressed leaves & shoestring fries
£18 (V) (VGO) (NGCIO)

Open Steak Sandwich
Marinated bavette steak, served pink, on toasted
sourdough focaccia, peppercorn sauce mayo, rocket,
parmesan, chives, dressed leaves, shoestring fries
£20

SIDES

Shoestring fries (VGO) (NGCIO) £5
Add cheese £1.50

Hand cut chips (VGO) (NGCIO) £5
Add cheese £1.50

Garlic Bread (VGO) £4
Add cheese £1.50

Seasonal Greens (VGN) (NGCI) £4

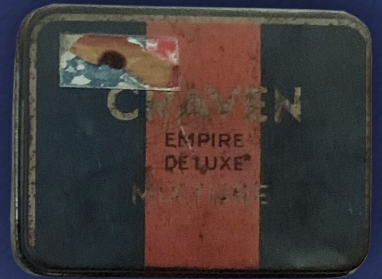
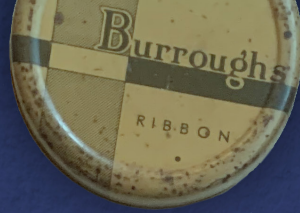
Mixed green salad, balsamic
vinaigrette (VGN) (NGCI) £4

Choice of mash (NGCI)

Classic buttery mash (VGO) £5
Confit leek & chive mash (VGO) £5
Cheesy mash (VGO) £5

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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