BASKETMAKERS CLASSIC MAIN COURSES

• ESB beer battered local fish & hand cut chips, pea puree, homemade tartare sauce, grilled lemon wedge - £15.95 (NGCIO)

Sussex wagyu beefburger, Sussex charmer cheese, onion jam, tomato & truffle mayo,
pickles, crisp lettuce, toasted brioche, hand cut chips - £16.95
Basketmakers hearty plant burger, with pulled pork, mozzarella,

baconaise, slaw, handcut chips - £14.95 (VG)

FESTIVE SOUPS & CHRISTMAS SANDWICHES

- Creamy celeriac, roasted chestnut & truffle soup served with crusty bread £8.95 (V) (NGCIO)
- · Chorizo, smoked bacon, chilli & tomato, butterbean hearty soup served with crusty bread £8.95
 - · Caramalised parsnip & coconut soup, parsnip bhaji, roasted

flaked almonds with toasted brioche - £8.95 (VG)

- Christmas triple decker club sandwich, roast turkey, smoked bacon, sausage stuffing, mulled wine braised red cabbage, mixed leaf, mustard mayo, handcut chips £14.95
 - Sirloin steak ciabatta sandwich, 35 day aged sirloin, watercress & rocket, blue cheese mayo, glazed onions, handcut chips £14.95
 - Fresh crab, shrimp & lobster roll, light seafood mayo with capers & dill, ribbons of celery, crisp lettuce, grilled lemon wedge, handcut chips £15.95
 - Roasted vegetable & cranberry stuffing ciabatta with mulled wine braised red cabbage, toasted chestnuts, crispy onions, mixed leaf, mustard mayo, handcut chips £13.95 (VG)

DESSERTS

- Good Times homemade Christmas pudding, brandy cream & vanilla gelato £8.95 (VGO)
- · Chocolate orange truffle torte, served with mixed berry coulis & eggnog gelato £8.95 (V) (VGO)
 - Trio of Hove Gelato, mixed berry coulis, mint leaves, brandy snap £8.95 (VGO)
 - Spiced gingerbread clementine cheesecake, vanilla gelato £8.95 (V)
 - Festive cheese plate, three local sussex cheeses, celery, grapes, crackers & chutney- £9.95

*please inform us of any allergies or specialdietary requirements before placing your order

A discretionary 12.5% service charge will be added to your bill

V - VEGETARIAN VO - VEGETARIAN OPTION VGN - VEGAN

VGNO - VEGAN OPTION NGCI / NGCIO - NON GLUTEN CONTAINING INGREDIENTS

SMALL PLATES

- · Hot fillet of smoked trout, cream cheese, lemon crumpet £9.95 (NGCIO)
- Goats cheese brulee, fig & walnut chutney, apple & watercress salad £9.95 (V) (NGCI)
- Ham hock, apricot & leek terrine, homemade piccalilli, toasted brioche £9.95 (NGCIO)
- · Salmon gravalax cured in fennel & beetroot, root vegetable crunchy slaw £9.95 (NGCI)
- Vegan halloumi & bell pepper skewers, smoked aubergine puree, paprika oil £8.95 (VG)
 - Pancetta & roquefort arancini, pea shoots, pea velouté £9.95
- Trio of bruschetta, baby tomatoes & basil, bean & mint, roasted aubergine & peppers £9.95
 - Galic & rosemary baked camembert, cranberry sauce, toasted ciabatta £9.95 (V) (NGCIO)
- · Crab, shrimp & lobster stack, micro herbs, remoulade, brown bread & sea salt butter £10.95

CHRISTMAS MAIN COURSES

- Christmas toad in the hole, turkey, bacon, sage & onion sausages, colcannon brussel mash, mulled wine braised red cabbage, sauteed greens with a rich port & cranberry gravy £16.95 (VO)
- Christmas clucker Turkey burger, crispy breaded turkey, smoked bacon, sausage stuffing, brie & cranberry, mustard mayo, toasted brioche bun, handcut chips £15.95
- Sticky honey, marmalade & ginger glazed gammon steak, buttery brussel sprout mash, mulled wine braised red cabbage, sauteed greens, rich port & cranberry gravy £16.95 (NGCI)
 - · Salmon fillet en croute, crushed herbed potatoes, sauteed greens, tarragon veloute £16.95
- Noël wellington, lentil, chickpea, mushroom, chestnut, sage & cranberry puff pastry wellington, served with all the festive trimmings & rich vegan gravy £16.95 (V) (VG)
 - Local herb roasted turkey crown, pigs in blankets & all the festive trimmings £16.95
 - Christmas game pie, venison, pheasant, rabbit, braised in red wine, puff pastry & all the festive trimmings £16.95
 - Apple parsnip and sage sausages with all the festive trimmings £14.95 (VG)
 - Slow braised chuck steak, wild mushroom & fullers ESB casserole, with all the festive trimmings £16.95

Festive Trimmings: Herb, roasted garlic potatoes, maple roasted parsnips & carrots, sauteed Brussels & chestnuts, mulled wine braised red cabbage, sauteed greens & a rich port & cranberry gravy.