

# Dinner at the Blacksmiths

## Nibbles

**Blacksmiths Bread, Olives & Olive Oil £3.95**

Homemade Harvey's beer bread.

**Beal's farm charcuterie Lomo, salami, air dried ham £2.50 each**

## To start

**Soup of the day £5.50**

fresh baked bread, salted butter.

**Game terrine £5.95**

braised red cabbage, bread sauce, beer bread crouton.

**Mackerel £5.50**

Soused mackerel, beetroot salad, horseradish sauce.

**Tempura vegetables £5.50**

Broccoli, carrot, parsnip, sweet potato, sweet chilli sauce.

**Home smoked trout £6.95**

Spring onion, pea shoot salad, lemon crème fraiche.

**Chicken and chorizo mini pasty £5.50**

Celeriac remoulade, rocket, rocket pesto

## Main course

**Halibut £15.50**

Chorizo, new potato, tomato, kale, fish broth.

**Braised ox cheek £13.95**

Root vegetable gratin, parsnip puree, parsnip crisp.

**Sussex slip sole £11.25**

Sauce Verde, new potato, green beans.

**Moroccan spiced lamb shank £14.50**

Apricot, almond, couscous salad

**The Blacksmiths Pie of the day £10.50**

Mashed potato, seasonal vegetables.

**Sussex Angus Ribeye Steak (Approx. 8-9 Oz) £19.50**

Grilled tomato, flat cap mushroom, chips, salad, chimichurri butter.

**Garden pie £10.95**

Sweet potato topping, polenta fries.

**Pork and leek sausages £12.50**

Mash potato, seasonal vegetables, onion gravy.

**Sides:** - Triple cooked fries, buttered mash, side salad, seasonal vegetables **£3.25**



*Our dishes may contain allergens. But they don't have to!  
Please let our staff know of any allergies as we can usually offer a substitute*