



The Dining Room

All cocktails 2 for £14 on Thursdays

SMALL PLATES & SHARERS

Crab arancini 8.5

tartare aioli (gif)

Salt & pepper squid 9.5

gochujang mayonnaise (gif)

House mezze to share 17

hummus, baba ghanoush, roasted peppers, artichokes, crudites, olives & flatbread (pb)

Korean chicken bites 9.5

spring onion, sesame seeds

Crispy beef salad 9

cucumber, watercress, sesame seeds, spring onion, sweet chili sauce

Pea & ham croquettes 8

mustard mayo & chives (gif)

Hummus & harissa 7.5

herb oil, crispy chickpeas, flatbread (pb/gifa)

Burrata 10.5

edamame pesto, preserved lemon, croutons (v)

The Walrus ploughman's 17.5

ham, Coastal cheddar, pickled onions, red apple, Branston pickle, pork pie, toasted baguette

Thursday Night is Moules et Rouge £15pp - 'Best deal in Brighton'

**175ml glass of Picpoul de Pinet or Cotes du Rhone
'et'**

Steak Frites, garlic butter (gif)

or

Whole plaice meuniere, fries (gif)

or

Crispy Aubergine Provencal, rocket salad

or

Gammon chop, mash, kale, wholegrain mustard sauce (gif)

Please ask for the full menu if desired

DESSERTS

Coastal cheddar 7.5

pickle, frozen grapes, crackers (v)

Ice cream 6 (v, gif)**Sorbet 6** (pb, gif)

please ask the team for today's flavours

(3 scoops)

Chocolate brownie 7.5

bourbon vanilla ice cream (pb)

Strawberry & elderflower Eton mess 7

lemon balm (v)

Sticky toffee pudding 7

vanilla ice cream (v)

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, eggs, crustaceans or fish. Please speak to a member of our team with any questions. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team; please ask your server to remove this if you would rather it were not added.

Key for Symbols: Vegetarian (v) Plant based (pb) Plant based available (pba) Gluten ingredient free (gif) Gluten ingredient free available (gifa)