

# ancient mariner menu

(please order at the bar)



## starters and light bites

### FRESH BREADS

Freshly baked, locally sourced breads served with balsamic vinegar & extra virgin olive oil for dipping

### OLIVES

A selection of stuffed, marinated & kalamata olives

### BREADS AND OLIVES SELECTION

Freshly baked breads & olives served with balsamic vinegar, olive oil & homemade houmous

### PAN SEARED TIGER PRAWNS

Three tiger prawns, pan fried in garlic & butter topped with fresh red chilli squeeze of lime & warm ciabatta on the side

### BREADED BRIE

Soft, creamy English brie deep fried in golden breadcrumbs, accompanied by a sticky homemade port & red onion chutney & warm ciabatta bread

### HOMEMADE 'NOTCHOS'

Nachos made using flour tortilla, topped with gooey melting cheddar cheese, spicy tomato salsa & sour cream

### CHIPOLATAS

### WITH WHOLEGRAIN MUSTARD

Pan fried spiced chipolata sausages served with wholegrain mustard

### CHIPS

Lovingly hand cut & double cooked, why not jazz 'em up with one of the following topping for only £1

- Cheddar cheese
- Green peppercorn sauce

- Homemade beef gravy
- Garlic mayo & sweet chilli dips

## burgers

3.95 All our burgers are served with our house chutney on a toasted bun accompanied by hand cut double cooked chips. With crisp lettuce, fresh tomato, red onion & pickles served on the side so you can have your burger just how you like it.

### BEEF BURGER

3.95 A succulent 6oz beef burger made using only the finest locally sourced beef mince blended to our chefs own recipe

### PERI PERI CHICKEN BURGER

3.95 Whole chicken breast, marinated in peri peri spices & cooked on the grill with melting chilli cheddar cheese

8.50 **MOROCCAN LAMB BURGER** 9.95

Made using locally sourced lamb mince delicately blended with herbs & spices to give an unmistakable North African flavour & finished with a thick slice of grilled halloumi cheese

### FALAFEL BURGER

8.95 Homemade falafel burger using a blend of lentils, chickpeas & pulses mixed with herbs & spices, topped with a zingy lime & chilli natural yoghurt

Why not add one of the following for 50p

- Cheese
- Bacon
- Peppercorn sauce

## sharing platter

### CHARCUTERIE & CHEESE BOARD

12.95 Our sharer board is packed full of delicious cured meats, fresh breads, stuffed peppers, pickles, houmous, alioli, olives, spicy chilli cheddar & fresh green salad

### VEGETARIAN BOARD

12.95 Grilled goats cheese & creamy brie accompanied by juicy slow roast thyme tomatoes, homemade houmous, stuffed peppers, olives, aioli, pickles & local fresh breads

## steaks

3.50 Locally sourced & cooked to your liking. Served with hand cut double cooked chips, slow roast plum tomatoes, chefs own peppercorn sauce, dressed salad leaves & crunchy beer battered onion rings

Choose from :  
10oz Ribeye 13.95  
8oz Sirloin 11.95

## house favourites

### STEAK SANDWICH

8.95 4oz sirloin steak served in a toasted ciabatta with crispy onions, Dijon mustard mayo, house chutney, double cooked hand cut chips & dressed salad leaves

### FISH & CHIPS

9.95 A real Mariner Favourite! An 8oz haddock fillet in crispy beer batter. Served with hand-cut chips, tartare sauce, homemade mushy peas, fresh lemon and dressed green salad

### OVEN BAKED GOATS CHEESE SALAD

8.45 Oven roasted goats cheese studded with garlic & rosemary on a bed of salad with a garlic, honey and thyme dressing and fresh red onion and juicy slow roasted plum tomatoes, served with warm bread

## favourites

### THAI GREEN CURRY

Wok-fried crunchy vegetables with homemade Thai green curry paste, coconut cream & fresh coriander, served with steamed white rice

Choose from :  
Vegetarian 8.95  
Tiger Prawn 10.95  
Chicken 9.95

### WILD MUSHROOM & SPINACH RISOTTO

8.95 Fresh wild mushrooms pan fried in garlic, thyme & white wine to create a creamy risotto, finished with wilted baby spinach, parmesan cheese and a drizzle of olive oil

### WARM CHICKEN & CHORIZO SALAD

8.45 Grilled chicken breast & chunky pan fried chorizo on a bed of lollo rosso, rocket & radicchio leaves, tossed in a balsamic reduction and topped with toasted seeds & handmade garlic croutons

## sausage and mash

3 succulent locally sourced sausages, on a bed of homemade mash potato and topped with a generous portion of gravy. Choose your sausage, mash, gravy (or side) to create your perfect dish. Add extra sides for £1.50 each

### sausages

PORK CUMBERLAND  
PORK & LEEK  
LAMB & MINT  
BEEF & CHILLI  
PORK, CIDER & HERB  
BACON & BLACK PUDDING  
VEGGIE CUMBERLAND  
GLAMORGAN LEEK & CHEESE

### mash

PLAIN BUTTERED  
CHEDDAR  
BACON & LEEK  
WINTER VEGETABLE  
BUBBLE & SQUEAK  
ROASTED GARLIC  
WHOLEGRAIN MUSTARD

### gravy

TRADITIONAL BEEF  
'BRIGHTON BEST' ALE & ONION  
RED WINE  
CIDER AND ROASTED ONION  
GREEN PEPPERCORN SAUCE

sides BUTTERED PEAS BAKED BEANS  
SIDE SALAD MUSHY PEAS

## puddings

All home made straight from the mariner kitchen  
BANOFFI PIE - CHOCOLATE & WALNUT BROWNIE - CRUMBLE 3.50

