

Lunch Menu

Served daily 12 - 3pm - Sunday 12 - 5pm

Spring cocktails

Russian spring punch	£8.00
White peach bellini	£8.00
Due South gin mule	£8.00
Bloody Mary	£6.50

Snacks

Homemade bread & butter	£2.00
Fish goujons with tartar sauce	£3.00
Garlic Focaccia	£2.50
Crispy lamb belly	£3.00
Beetroot pickled eggs	£1.00
Pigs ear scratchings	£1.50

Oysters

Rock oysters: One £1.90, Six £10.00, Nine £15.00, Twelve £20.00
Guest oysters: One £2.30, Six £12.00, Nine £19.00, Twelve £23.50

Starters

Chilled nettle & sorrel gazpacho with wild garlic mousse	£6
Red mullet terrine with chervil mousse on a salsa verde croute	£7
Locally caught seafood sashimi	£6
Home smoked pigeon with poached Sussex apples & Calvados jelly	£6
Sea salted fillet of pork, mackerel salad & a parsnip & almond remoulade	£5.50
Sussex beetroot & goats cheese tart	£5.50
Due South fish soup with garlic toast	£7.50/£15

Main Courses

Roast shellfish platter	£ Market price
St Georges mushroom & tarragon gnocchi with pea shoots	£13.50
Pan roast Castle Farm rib eye steak with hand cut chips, peppercorn & parsley butter & roast field mushroom	£18
Chargrilled leg of South Downs lamb steak with roast new season potatoes, dressed spring leaves & a mint hollandaise	£17.50
Seafood risotto	£17
South Brockwells farm asparagus & Sussex blue cheese twice baked souffle	£15
Fillet of brill, steamed in a lobster broth with mussels & clams	£17
Roast Sussex crab with chilli jam, creme fraiche & new potatoes	£15
Catch of the day served plain <i>or</i> with today's butter, dressed mixed leaves & buttered new potatoes	£ Market price

Side Orders All £3.50

Hand-cut chips / Garden salad / Mashed potato / Wilted greens

An optional 12.5% service will be added to your bill



Due South sources the very best organic, free range & biodynamic ingredients from small, independent producers within Sussex. We aim to source at least 80% of our food from within a 35 mile radius of Brighton beach. This means that our menus are shaped by seasonal availability & they change every month to reflect what's growing in Sussex right now. Winner of the 2008 Sussex Sustainable Business Award & voted the best seaside restaurant in Britain by the Observer Food Monthly Magazine. Please be aware that we cannot guarantee that all of our dishes are free of nut trace & our game may contain shot.

Due South

Puddings

Due South beetroot baked Alaska	£6
Chilled praline organic chocolate fondant with malt ice cream	£6
Poached strawberry & white balsamic panna cotta	£6
A selection of home made ice creams & sorbet	£6
Steamed rhubarb pudding with golden syrup ice cream	£6
Cheese board with three of the best local handmade cheeses, served with homemade chutney, freshly baked bread, savoury biscuits & celery	£9.50

Dessert Wines

	100ml	37.5cl	50cl
Muscat Beaume de Venise, Domaine Coyeaux (37.5cl) A light, aromatic dessert wine, with gentle aromas of honeysuckle and peach.	£6.50	£28.00	
Tokaji Aszu 5 Putonyos Betsek, Royal Tokaji 11% An explosion of intense & varied flavours from spices to dried fruits. sweet yet well balanced with a beautiful long lingering finish.	£15.00		
Albet i Noya, Dolc Adria, Penedes 2001 (organic) 17% Made of Syrah & Tempranillo, all of the warm red fruit, flowers & spice of the two varieties are at the forefront of the nose & palate, backed by great acidity & the development of complex secondary flavours (chocolate & damsons to name a couple!)			£55.00
Recioto di Soave 'Calprea', Filippi 2004 (organic) 16% Made from late harvest, partially dried Soave grapes. This amber nectar is delicately scented with blossoms and dried apricots.	£9.00		£45.00

After dinner drinks

Porto Pocas LBV	£5.00	Talisker whisky, 10 yrs old	£5.00
Fronseca Porto Terra Prima Organic	£5.50	Laphroaig, 10 yrs old	£4.50
Porto Pocas Colheita Tawny	£6.50	Glenlivet, 12 yrs old	£4.25
Martell VS Cognac	£5.95	Jameson Irish whiskey	£3.00
Remy Martin Cognac V.S.O.P.	£4.00	Bushmills	£3.25
Remy Martin Cognac X.O.	£6.50		
Janneau Armagnac V.S.O.P.	£4.50		
Janneau Armagnac X.O.	£6.50	Irish or liqueur coffee	£5.00