

Oysters

Please ask staff for today's selection

To Start

Grilled sardines £6.50
green sauce, horseradish

“Ham, egg & chips” £6.50
house cured duck breast, yolk, game chips

Sussex fish soup
aioli, crackers
starter - £7.50 / main - £15

Roast beetroot & creme fraiche £5
peashoot salad

Due South ‘fish & chips’ £7.50
wafer, pea puree, pickled onion

Celeriac soup £5.50
with a spicy cabbage & Norbury Blue cheese croissant

Picnic
*a sharing selection of cured, smoked fish & meats,
seasonal salads, home made pickles*
£8 each - minimum 2 to share

Main Course

Whole grilled catch of the day £ Market price
today's butter, langoustine

Roast selection of local seafood £28
saffron potatoes, Noilly Prat butter (please ask for details of today's catch)

Roast breast of duck £17.50
fondant potato, red cababge, port jus

Wild mushroom risotto £12.50
64° poached egg, pea shoots

Pan roast fillet of Brill £17.50
angel hair, fennel & leek, shellfish sauce

Three Cheese souffle £13
Purple sprouting broccoli, salsa verde

Chargrilled Castle Farm ribeye of beef £22.50
Truffle mash, beer braised carrots, shallot jus

Sides £4
hand cut chips, house salad, seasonal greens, new potatoes
Home made bread and butter £2

Dessert

Coco loco chocolate brownie £6

salted caramel ice cream

Hazelnut cheesecake £6

malt ice cream, brittle

Hay baked rice pudding £6

buttermilk sorbet

Vanilla pannacotta £6

Apple, cider sorbet

A selection of home made Ice creams & sorbets £6

Artisan selection of English cheese £9.50

house baked bread, celery, chutney & a port jelly

Due South looks to source the very best organic, free range & biodynamic ingredients from small, independent & artisan producers within Sussex. We aim to source at least 80% of our food from within a 35 mile radius of Brighton beach.

Winner of the 2008/09 Sussex Sustainable Business Award & voted the best seaside restaurant in Britain by the Observer Food Monthly Magazine. Founder members of the Sustainable Restaurant Association, Finalists in the RSPCA Good Food Awards 2010 & 2011 & Winners of The Best Game Restaurant in the UK - in the Game To Eat / Restaurant Magazine Awards 2010. We also hold two AA rosettes.

Charity - this month we are supporting **StreetSmart** - a charity that raises money for the homeless every year during November & December. Since starting in 1998 they, in conjunction with participating restaurants & diners have raised over £4.7million for the homeless. We contribute £1 from every fish of the day sold - if you wish to add your own charitable contribution please ask a member of the waiting team. For more information please visit www.streetsmart.org.uk

Purveyors

Pork - Lamb - Beef

Castle Farm - Robertsbridge
Naturally reared, grass fed, GM free

Court Gardens Farm - Ditchling
South Downs reared, texel breed, grass fed

Poynings Grange - Poynings
Free range, grass fed

Fish - Seafood

BNFS - Hove
Sustainably fished - day boats

Poultry - Duck - Goose

Brookland White - Godstone
Traditional breeds, outdoor free range, certified organic

Game

South Brockwells Farm - Rosehill
Wild, sustainable

Salad, Vegetables, Herbs, Fruit

Laines Organic - Cuckfield
Fletching Glasshouses - Fletching
Old Mead - Arundel
Tori nurseries - Arundel
Nourish Community Farm - Stanmer, Brighton
Staplefield Organics - Staplefield
The Garlic Farm - Isle of Wight
Secretts - Horsham

Cheese

Golden Cross - Sussex
Tywneham Grange - Sussex

Chocolate

Cocoa Loco - Steyning
100% organic - fair trade

Dairy - Eggs

Knowles Farm - Worthing
Egg Man - Batts Farm - Piltdown
Free range, organic