

Oysters

Guest oysters : *One £1.90, Six £10, Nine £15., Dozen £20*

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To start

Grilled fillet of locally caught mackerel £6.50
stuffed with confit pigs cheek, with a herb crust & salsa verde

Nourish Community Farm salad £6.50
With pesto bread crisps & Sussex feta cheese

Due South 'fish & chips' £7.50
*Pan roast fillet of today's fish with crinkle cut chips, beer batter wafer,
home pickled onion, pickled quails egg & pea puree*

Sussex Fowl free range duck terrine £7.50
with honey marinated breast, cornichons & toasted brioche

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

Sussex summer gazpacho £5.50
with basil sorbet

Seashore £9
*Tartare of sea bass & Sussex Blue lobster, 5 spice jelly, "sand",
seaweed foam served with a coriander & sea salt mojito*

Picnic
Anti pasti selection of:
*Pickled shellfish, cured locally caught fish, Sussex smoked meats selection
today's terrine, seasonal summer vegetable salad*
For 2 to share - £12

Main Course

Pan roasted Court Garden lamb *£17*

with confit shoulder, grilled summer vegetables, white bean puree & herbs

Roast pepper & Sussex goats cheese tart *£12.50*

with wild rocket salad

Whole grilled catch of the day *£ Market price*

with today's butter & steamed langoustine

Roast selection of local seafood *£ Market price*

with saffron potatoes & Pernod butter

(please ask for details of today's catch)

Summer squash risotto *£11.50*

with sage & seed pesto

Sussex free range pork belly *£16.50*

Slow braised, served with pressed potatoes, apple & calvo nero

Steamed sea bass *£18.50*

with braised fennel, tomato & tarragon consomme, saffron angel hair

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Side dishes

Hand cut chips

Staplefield garden salad

Seasonal vegetables

Watercress, pear & walnut salad

New potatoes

all £4

Freshly baked bread & homemade butter - £2

An optional 10% service will be added to your bill

(for information of how we fairly distribute tips to the staff please visit www.duesouth.co.uk)

Dessert

Due South knickerbocker glory *£8*

Lavender panna cotta with honey madelines *£6*

Cherry soufflé *£7*

with vanilla ice cream and macerated cherries

please allow 15 minutes for this dessert

Chocolate & olive cheesecake

with fennel ice cream £6

A selection of home made Ice creams & sorbets *£6*

Artisan selection of English cheese

with chocolate & walnut bread, apple & celery sorbet, port jelly £9.50

Dessert Wines

	100ml	375ml	500ml	750ml
Moscato Passito, Palazzina 2004 <i>Flavours of apricot, acacia & honey notes with a lovely deep golden hue.</i>	£4	£20		
Tokaji, Late Harvest, Hungary 11% <i>A lighter, fresher Tokaji style but still packed with sweet marmalade & apricot aromas</i>	£7		£35	
Pedro Ximinez, Fernando de Castilla, Spain <i>Astonishing jerez wine, dark & intense sweetness, with a hint of Christmas pudding spice & raisin. Once tried never forgotten</i>	£9.50		£45	
Recioto delle Fontane Pra, Italy 2005 <i>Made from late harvest, partially dried Soave grapes. This amber nectar is delicately scented with blossoms and dried apricots.</i>	£9	£42		
Chateau De La Peyre, Sauternes 2005 <i>A classic Bordeaux dessert wine with a great balance of sweetness & zesty acidity. Tones of peach & apricot on the nose.</i>	£6	£22		£37
Banyuls Rimage les Clos de Paulilles, France <i>A classic Bordeaux dessert wine with a great balance of sweetness & zesty acidity. Tones of peach & apricot on the nose.</i>	£5.50		£28	



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.

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.

