



### To Start

#### **Crispy Buttermilk Pheasant Breast £8.5**

Local pheasant breast, sriracha mayo lime dressing, taco (Vegan on request)

#### **Goats Cheese & Beetroot £8**

Whipped Goats cheese, beetroot, hazelnut & pesto (vg)

#### **Crab & Scallop Ravioli £8.5**

Crab and scallop ravioli, spinach, bouillabaisse sauce, sea herbs

#### **Seasonal Soup £7.5**

Made with seasonal local produce and served with house bread (V)

### The Partridge Inn Classics

#### **Fish & Chips £17**

line caught fillet of battered Haddock, minted crushed peas, thick cut chips, tartare sauce & lemon

#### **Beef Burger £15.5**

Sussex beef burger with tomato chutney, Monterey Jack cheese, bacon mayo, crispy onions and rosemary salted fries

#### **The Partridge Plant Burger £15**

With vegan cheddar, smoked mushroom mayo and rosemary salted fries (Vg)

#### **Pie of the Day £16.5**

With mashed potato, jus and seasonal veg

#### **Pan Seared Calves Liver £16.5**

With colcannon potatoes, bacon crisp and jus

### Main Meals

#### **Confit Duck Leg £26**

With ratatouille, seasonal greens

#### **Roasted Heritage Squash £18**

Rainbow chard, herb risotto, pumpkin seed, and feta mousse (Vg)

#### **Pan Seared Salmon Fillet £24**

Served with fine beans, braised fennel, crispy quail egg, new potatoes, and golden tomato dressing

#### **Partridge £26.5**

Locally sourced and with heritage carrots, roasted swede, celeriac puree, cavolo nero and jus.

#### **The Partridge Inn Steak and Chips £28**

Sussex Sirloin Steak served with dripping mushroom, roast tomato, and a choice of peppercorn or red wine sauce and thick cut chips

### Sides - £3.5

Seasoned Fries

Warm House Bread

Marinated Olives

Mixed Salad

Seasonal Vegetables

**Please ask a member of our team for our dessert menu.**

**Monday is Locals Night** – The Partridge Inn set menu, two courses £18.50 or three courses £22.50

**Wednesday Night Burger & a Pint** – Homemade Burgers with a pint of draught beer, cider, or a glass of wine from £15

**Sunday Roast** – a choice of roasts served weekly 12pm – 5pm & £3.50 on draught beer from 6pm

*Our menu changes regularly and is prepared and cooked freshly to order with seasonal and local produce where possible. Due to this we may sometimes run out of an item. We will endeavour to offer an alternative. If you or your party have any allergy or dietary requirements, please speak to a member of staff before placing your order. \* Supplement applies*