

CARNE

HOVE

SNACKS

Crispy Pork Quaver, Bacon
Powder & Burnt Apple
6

Sussex Charcuterie Plate,
Shaved Fennel & Blackberry
14

Queen Spanish Olives,
Lemon & Rosemary
4

Sussex Beer Sourdough &
Whipped Chicken Butter
6

Beale's Spalla Ham Croquettes,
Aioli & Herb Dressing
10

STARTERS

Terrine, Picalilli & Toasted
Sourdough
12

Roast Bone Marrow, Parsley
Salad & Sourdough
12

Bbq Ox Cheek Doughnuts &
Horseradish Snow
10

Citrus Cured Chalk Farm Trout,
Creme Fraiche,
Dill, Fennel & Cucumber
12

Smoked Beetroot, Walnuts,
And Goat's Cheese Curd
10

50 Day Aged Beef Tartar, Confit
Yolk, Pickles & Sourdough
14

MAINS

Baked Monkfish Tail, Roast Garlic,
Tarragon & Lemon Butter
26

Dry Aged West End Farm Pork
Chop, Fennel & Pear
24

Coffee Braised Beef Short Rib,
Red Wine & Mushrooms
26

Roast Winter Squash, Barley &
Greek Feta
22

STEAKS

We work closely with our butchers Walter Rose & Sons and our farmers at Stokes Marsh Farm to choose the best quality, grass fed beef that we then age for up to 45 days

400g Sirloin Steak
38

350g Ribeye Steak
36

250g Fillet Steak
38

1300g Tomahawk Steak
79

1000g Porterhouse Steak
74

500g Chateaubriand
65

SAUCES

Peppercorn Sauce
3

Tarragon Bearnaise
3

Roast Garlic Aioli
3

Chimichurri Sauce
3

SIDES

Creamed Spinach
5

Chunky Dripping Chips
5

Truffle & Parmesan Fries
6

Honey Glazed Carrots
4

Confit Potatoes
6

Broccoli & Hazelnuts
8

Ox Cheek Mac & Cheese
8

Carne Caesar Wedge
6

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE MENTION IF YOU WOULD LIKE THIS REMOVED
PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND INFORM US OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE
FOLLOWING FRESH INGREDIENTS AND CAN NOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME