

CARNE

HOVE

SNACKS

Salted Roast & Smoked
Almonds
3

Crispy Pork Quaver, Bacon
Powder & Burnt Apple
5

Queen Spanish Olives,
Lemon & Rosemary
4

STARTERS

Trenchmore Wagyu Corned Beef,
Piccalilli & Sourdough
10

Roast Bone Marrow, Parsley
Salad & Sourdough
9

Aubergine, Pomegranate,
Hazelnut & Mint
9

Monkfish Ceviche, Grapefruit,
Pickled Shallot & Dill
12

Sussex Sweetheart Tomato,
Burrata Cheese & Basil
10

50 Day Aged Beef Tartar, Confit
Yolk, Pickles & Sourdough
12

SUNDAY MAINS

Garlic & Rosemary Roast Leg
Of South Downs Lamb
23

Slow Cooked Dry Aged
Beef Sirloin
24

Roast Spring Squash, Barley
& Savoury Granola
18

Served With Roast Potatoes, Spring Vegetables, Cauliflower Cheese, Gravy & Yorkshires

STEAKS

300g Rump Steak
28

350g Ribeye Steak
34

250g Fillet Steak
38

SHARING STEAKS

1300g Tomahawk Steak
72

1000g Porterhouse Steak
68

450g Chateaubriand
60

SAUCES

Peppercorn
2

Tarragon Bearnaise
2

Mushroom & Truffle
2

Chimichurri
2

SIDES

Creamed Spinach
5

Dripping Chips
5

Truffle & Parmesan Fries
5

Honey Glazed Carrots
4

Cashew & Radish Salad
6

Buttered Jersey Royals
5

Grilled Local Asparagus
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 CANNOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME