

# CARNE

## HOVE

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### SNACKS

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Salted Roast & Smoked  
Almonds  
3

Crispy Pork Quaver, Bacon  
Powder & Burnt Apple  
5

Queen Spanish Olives,  
Lemon & Rosemary  
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### STARTERS

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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

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### MAINS

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Pan Roast Cod Loin, Tomato,  
Shallot & Sage  
19

Carne Wagyu Burger, Oglesfield,  
Wagyu Bacon & Beef Jus  
18

Honey Roast Creedy Carver Duck  
Breast & Port Reduction  
22

Baked Monkfish Tail, Roast Garlic,  
Tarragon & Lemon Butter  
24

Coffee Braised Beef Short Rib,  
Red Wine & Mushrooms  
26

Slow Cooked Pork Belly, Pork  
Popcorn, Apple & Vermouth  
19

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### STEAKS

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300g Rump Steak  
28

350g Ribeye Steak  
34

250g Fillet Steak  
38

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### SHARING STEAKS

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1300g Tomahawk Steak  
72

1000g Porterhouse Steak  
68

450g Chateaubriand  
60

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### SAUCES

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Peppercorn  
2

Tarragon Bearnaise  
2

Mushroom & Truffle  
2

Chimichurri  
2

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### SIDES

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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