

# CARNE

## HOVE

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### APERITIF

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Bourbon & Blood  
Orange/Vermouth/Bourbon  
12

Vieux Carre  
Cognac/Whiskey/Bitters  
12

Dirty Martini  
Gin/Vermouth/Olive  
12

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### SNACKS

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Crispy Pork Quaver, Bacon  
Powder & Burnt Apple  
5

Half A Dozen Jersey Oysters  
& Carne Dressings  
15

Queen Spanish Olives,  
Lemon & Rosemary  
4

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### STARTERS

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Scallop, Burnt Apple  
& Black Pudding  
14

Roast Bone Marrow, Parsley  
Salad & Sourdough  
9

Truffle Baked Brie, Truffle  
Honey & Toasts  
12

Gin Cured Salmon, Crème Fraiche  
& Grapefruit  
12

Sweet Potato Gnocchi, Basil  
& Pine Nuts  
9

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

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### MAINS

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Baked Seabass, Beurre Blanc &  
Fried Capers  
20

Carne Wagyu Burger, Ogleshield  
Cheese & Wagyu Bacon  
18

Honey Roast Creeedy Carver Duck  
Breast & Port Reduction  
22

Baked Monkfish Tail, Roast  
Garlic & Lemon Butter  
24

Wild Mushroom Fettuccini,  
Tarragon & Black truffle  
16

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### STEAKS

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400g Sirloin Steak  
36

400g Ribeye Steak  
36

250g Fillet Steak  
39

450g Chateaubriand  
60

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### SIDES

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Creamed Spinach  
5

Dripping Chips  
5

Truffle & Parmesan Fries  
5

Honey Glazed Carrots  
4

Bone Marrow Mash  
6

Confit New Potatoes  
4

Broccoli & Almonds  
6

Ox Cheek Mac & Cheese  
8

Carne Caesar Wedge  
6

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHRG 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