



Bar Snacks

		Pair With
Grilled Maldon oyster, brown butter, lavender vinegar	2.5 each	Helles
Flame grilled english peas in the pod (vg)	3.5	Pilsner
Cave-aged Wookey Hole cheddar, pickled onions (v)	3.5	APA
Fries, chives, cheese, truffle oil (vgo)	4	IPA
+ add BeFries three sauce selection	1	-
Pork scratchings, wasabi & apple ketchup	3.5	IPA
Polenta fried courgettes, truffle honey (vgo)	4	APA

Hand Food

Chilli con carne croquettes, chipotle mayo	5.5	IPA
Mushroom croquettes, sage & onion mayo (vg)	5	Pale Ale
Macaroni cheese croquettes, truffle mayo (v)	4.5	Pilsner
Cockle popcorn, Brown crab mayo	5	Saison
Scotch egg, chorizo mayo	6	Pale Ale
Royale with cheese	5	

Small Plates

Beetroot, orange, avocado, chilli, mange tout (vg)	5.5	Saison
Pork belly, burnt apple, smoked almonds	7	Sour
Squash, brown butter, sage, lord of the hundreds (vgo)	6	APA
Sichuan chicken wings, peanuts, spring onions	6.5	Sour
Wild mushrooms, truffle aioli, pearl barley (vg)	5.5	IPA
Courgettes, leeks, kale, egg yolk, scallions (vgo)	5	Pale Ale
Yellow fin tuna tartare, avocado, ponzu	8	Saison
Lamb rump, smoked sweetcorn, broccoli	7.5	DIPA

Desserts (v)

Sticky toffee pudding, vanilla ice cream	5.5	Stout
Siren beer truffles	2.5	Stout

Kitchen open: 12-10pm Mon to Sat and 12-5pm Sun // @humblebrighton

Vegan options available (vgo) // please make us aware of any allergies you may have when placing your order

MODERN CAMPFIRE COOKING

honest // social // adventurous