



### Bar Snacks

		Pair With
Grilled Maldon oyster, brown butter, lavender vinegar	2.5 each	Helles
Flame grilled english peas in the pod, flaked salt (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	-
Polenta fried courgettes, truffle honey (vgo)	4	APA

### Hand Food

Keema Methi Lamb croquettes, beetroot raita	5.5	IPA
Baked bean croquettes, Humble brown sauce (vg)	4.5	Pale Ale
Jalapeno & cheese croquettes with tomato salsa (v)	4.5	Pilsner
Squid Kara age, yuzu mayo.	5	Saison
Scotch egg, chorizo mayo	6	Pale Ale
Royale with Cheese 1/4lb burger	5	APA
Nashville Hot chicken burger, mayo, slaw	6	Pilsner

### Small Plates

Smoked beetroot, orange, avocado, chilli, mange tout (vg)	5.5	Saison
Pork shoulder, burnt apple, smoked almonds	7	Sour
Squash, brown butter, sage, Lord of the Hundreds cheese (vgo)	6	APA
Sichuan chicken wings, peanuts, spring onions	6.5	Sour
Wild mushrooms, truffle aioli, pearl barley, hazelnuts (vg)	5.5	IPA
Courgettes, leeks, kale, egg yolk, scallions (vgo)	5	Pale Ale
Lamb rump, smoked sweetcorn, broccoli	7.5	DIPA

### Desserts (v)

Sticky toffee pudding, vanilla ice cream	5.5	Stout
Siren beer truffles x 3	2.5	Stout

Please be aware food will be served as and when ready - there may be a wait between dishes

**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

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MODERN CAMPFIRE COOKING

*honest // social // adventurous*