



BISON SUNDAYS

Our approach to Sunday is about quality over quantity.
We use the finest local produce available to us each week.

All roasts come with:

butternut squash purée | braised red cabbage | tenderstem broccoli
roasted carrot | crispy roast potatoes | Yorkshire pudding

Roasts

Lemon & thyme roast free-range chicken	12
100 day aged rump of British beef	13
Cider braised pork shoulder	12
Mushroom, bean & nut roast (vgo)	12

Sides

Sausage, sage & onion stuffing croquettes, Paxo breadcrumb	3.5
Three cheese and truffle cauliflower cheese	3
Bowl o' roasties	2
Extra Yorkie	1

Small Plates (change weekly)

Smoked beetroot, orange, avocado, chilli, mange tout (vg)	5.5
Squid kara-age, yuzu mayo	6
Squash, brown butter, sage, Lord of the Hundreds cheese (vgo)	6
Sichuan chicken wings, peanuts, spring onions	6.5
Wild mushrooms, truffle aioli, pearl barley, hazelnuts (vg)	5.5

Desserts (v)

Humble apple crumble, real custard	5
Triple chocolate fudge brownie, raspberry sorbet	6

Please be aware small plates will be served when ready - there may be a wait between dishes

Kitchen open 12-5pm Sundays // @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