



EVENING MENU

SMALL PLATES

Homemade soup of the day, freshly baked bread (v)	£5.50
Local cured ham, caramelised figs, ruby leaves, lord of the hundreds cheese shavings	£8.95
Squash gnocchi, toasted pine nuts, sprouting broccoli (v)	£7.50/£13.75
Wobblegate cider steamed mussels, crusty bread	£7.75/£10.75
The South Coast seafood drift board, Selection of cured, smoked & potted fish/shellfish, fresh lemon, grilled sourdough	£11.50/£20.50
The Southdowns Drift Board, Selection of locally cured meats, olives, sundried tomatoes, pickles and grilled sourdough	£11.50/£20.50
The Green Drift board Roast beets, grilled vegetables, artichokes, olives, sun dried tomatoes, pickles, grilled sourdough (v)	£10.50/£20.00

SIDES

Seasoned chips (vn, df, gf)	£3.00
Buttered spinach (v, gf)	£3.00
English seasoned greens (v, gf)	£3.00
Locally grown glazed carrots (v, gf)	£3.00
Dressed garden salad (vn, df, gf)	£3.00
Creamy mash potato (v, gf)	£3.00

LARGE PLATES

Pan fried supreme of chicken with truffle mashed potatoes, seasonal greens and jus (gf)	£13.95
South coast fish pie	£9.95
8oz Rib eye steak, hand cut chips, Brighton blue sauce (gf)	£24.95
British pork belly, crackling, smoked cauliflower puree, charred courgettes, seasonal greens and rich apple jus (gf)	£14.25
Char grilled polenta, heirloom tomatoes, aubergines, courgettes, beluga lentil and red pepper nage, wild rocket pesto (vn, gf)	£10.95
Minted couscous, cucumber, pomegranate, heritage carrot, sunflower seeds, spinach salad dressed with lime & olive oil (vn, df)	£10.95
Grilled half Lobster, hand cut chips, garlic aioli (gf) please speak to your server for today's market price (subject to availability)	

GET IN TOUCH!



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Please speak to a team member for any allergy advice.

(v)= vegetarian (vn)= vegan
(df)= dairy free (gf)=gluten free