

## BREAD/OLIVES/NUTS

House Made Focaccia, Confit Garlic & Parsley Butter <small>VG, DFO</small>	4.5
Marinated Olives <small>GF, VG</small>	4.5
Spiced Almonds <small>GF, VG</small>	4.5

## RAW/CURED

Oyster with Shallot Vinegar <small>GF, DF</small>	3 - 10.5
or Dill Buttermilk & Pickled Cucumber	6 - 21
	12 - 42

Raw Courgettes, Crispy Garlic & Pine Nut Dressing, Seaweed, Basil <small>VG, GF</small>	7
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Cured Meat Selection, Pickles, Crispbread <small>GFO, DF</small>	16
Citrus Cured Salmon, Crispy Skin, Mustard Dressing, Pickled Turnip, Watercress <small>GF, DF</small>	11.5

## FRIED/TOAST/SNACKS

Sweetcorn Fritters, Chipotle Aioli <small>VGO, DF</small>	5.5
Tempura Oyster Mushrooms, Miso Mayonnaise, Furikake <small>VGO, DF</small>	6
Ham & Cheddar Croquettes, Tarragon Aioli	5.5
Ortiz Anchovies on Toast, Pickled Shallots, Parsley <small>GFO, DFO</small>	9

## MEATS

Crispy Pig Cheek, Burnt Apple, Pickled Red Cabbage <small>DF</small>	15
Duck Breast, Spiced Parsnip, Cherry Reduction <small>GFO</small>	19
Dry Aged Sirloin Steak, Nduja Butter, Smoked Tomato <small>DFO, GFO</small>	21

## FISH

Sea Bass Fillet, Jerusalem Artichoke, Parsley & Hazelnut Pesto <small>GF, DF</small>	16
Grilled Prawns, Cafe de Paris Sauce, Grilled Focaccia <small>GFO, DFO</small>	13
BBQ Mackerel, Kohlrabi Remoulade, Pomegranate, Dill <small>GFO</small>	12

## VEGETABLES

Squash Tortellini, Sage Crumb & Gran Levante	12
Roast Broccoli, Almond Tarator, Pickled Red Chilli, Sunflower Seeds <small>GF, DF, VG</small>	10
Butter Roasted Celeriac, Garlic, Parsley, Hazelnut <small>VGO, GF</small>	9
Hispi Cabbage, Oglesfield, Truffle Mayonnaise <small>GF, DFO</small>	8.5

## SIDES

Fried Sprouts, Pancetta, Balsamic Glaze, Toasted Almonds <small>GF, VGO</small>	8
Winter Vegetable Salad, Croutes, Pickled Red Onion, Gran Levante <small>GFO</small>	7
Shaved Cauliflower Salad, Apple, Raisin & Parsley Dressing, Smoked Shallot Crumb <small>DF, GFO, VG</small>	8
Confit Potato, Black Pepper Aioli <small>GFO, VGO</small>	5.5
Mash, Sour Cream, Chives <small>GF</small>	5

## DESSERT/CHEESE

Maple & Pecan Doughnut	8
Ice Cream or Sorbet <small>GF, VGO</small>	3 each
Dark Chocolate Mousse, Matcha & Peppermint Ice Cream, Hazelnut Tuile	9.5
White Chocolate Truffle, Almonds <small>GF</small>	2.5
British Isles Cheese Selection <small>GFO</small>	12.5
Blue Cheese Crumpet, Honey	6.75

GF = Gluten Free GFO = Gluten Free Option Available VG = Vegan VGO = Vegan Option Available DF = Dairy Free DFO = Dairy Free Option Available

## CHEFS MENU

*available 12-9pm*

**5 Courses & Wine Pairing**

For 2 to share 50pp / 70pp with wine pairing

House Made Focaccia, Confit Garlic & Parsley Butter  
Raw Courgettes, Crispy Garlic & Pine Nut Dressing,  
Seaweed, Basil

Citrus Cured Salmon, Crispy skin, Mustard Dressing,  
Pickled Turnip, Watercress

*Welcome Drink*

Sweetcorn Fritters, Chipotle Aioli

Ham & Cheddar Croquettes, Tarragon Aioli

*Vinho Verde, Quinta da Lixa, Minho, Portugal 2023*

BBQ Mackerel, Kohlrabi Remoulade, Pomegranate, Dill  
Shaved Cauliflower Salad, Apple, Raisin & Parsley Dressing,  
Smoked Shallot Crumb

*Rose Sauska, Villany, Hungary 2023*

Duck Breast, Spiced Parsnip, Cherry Reduction  
Butter Roasted Celeriac, Wild Garlic Parsley, Hazelnut  
Confit Potato, Black Pepper Aioli

*Montepulciano d'Abruzzo, Bosco Nestore, Abruzzo, Italy 2020*

Dark Chocolate Mousse, Matcha & Peppermint

Ice Cream, Hazelnut Tuile

White Chocolate Truffle, Almonds

*Late Harvest Riesling, Urlar, Wairarapa, NZ 2020 (+£8)*

Chefs Menu Wines are served in 100ml measures

Wines are subject to change

## SPRITZERS

Cherry Spritzer	10
<i>Cherry Liqueur, Riesling, Soda</i>	
Sloe Spritzer	10
<i>Warner's Sloe Gin, Rhubarb Liqueur, Soda</i>	
Blackberry Spritzer	10
<i>Crème De Mure, Cocchi De Torino, Sparkling Wine</i>	

# THE FLINT HOUSE

RESTAURANT BAR TERRACE

THE FLINT HOUSE  
13 HANNINGTONS LANE  
BRIGHTON BN1 1GS

@flinthouse

@flinthousebtn

@theflinthouse

flinthousebrighton.com

A discretionary service charge of 12.5% will be added to your bill.

Prices include VAT of 20%. Please advise us of any dietary requirements. FLINT HOUSE is part of the Gingerman Group

## SUNDAY ROAST

Served from 12pm until sold out

Roast Sirloin of Beef

Yorkshire Pudding, Roast Potatoes,  
Cauliflower Cheese Croquettes,  
Horseradish Cream, Parsnip Puree & Gravy  
Chef's Selection of Vegetables  
on the Side

Served sharing style

£25pp

## CHAMPAGNE & SPARKLING

*125ml / bottle*

Sauska Brut Methode Traditionelle NV <i>Furmint, Hungary</i>	9	46
Ridgeview Bloomsbury Brut NV <i>Sussex, England</i>	12	62.5
Ridgeview Fitzrovia Brut Rosé NV <i>Sussex, England</i>	13	66.5
Taittinger Brut Reserve NV <i>Champagne, France</i>	15.5	88
Ridgeview Blanc de Blancs 2018 <i>Sussex, England</i>	16	91.5
Taittinger Prestige Rosé NV <i>Champagne, France</i>		105

**WHITE** *125ml / 375ml carafe / bottle*

Catarratto, Baglio Cumale <i>Sicily, Italy 2023</i>	5	15	29
Verdejo, Embrujo, Verum <i>La Mancha, Spain 2023</i>	5.5	16.5	32
Vermantino, Les Archeres <i>Languedoc-Roussillon, France 2023</i>	5.9	17.5	34
Vinho Verde, Quinta da Lixa <i>Minho, Portugal 2023</i>	6	18	35
Corbarol White, Chateau Saint - Roch <i>Cotes de Rousillon, France 2023</i>	6.5	19.5	38
Muscadet Sevre-et-Maine sur Lie, Jeremie Huchet <i>Loire, France 2022</i>	7.3	21.5	42
Sauvignon Blanc, Sutherland <i>Elgin, South Africa 2023</i>	7.7	22.5	44
Furmint, Sauska <i>Tokaji, Hungary 2021</i>	8	23.5	46
Crios Torrontes, Susana Balbo <i>Mendoza, Argentina 2023</i>	8.1	24	47
Chardonnay, Suzy, Aubert & Mathieu <i>Languedoc-Roussillon, France 2022</i>	8.3	24.5	48
Riesling, Chaffey Bros <i>Eden Valley, Australia 2023</i>	8.5	25	49
Chenin Blanc, Old Vine Reserve, Ken Forrester <i>Stellenbosch, South Africa 2023</i>	8.8	26	51
Touraine-Oisly, Climat No 1, Lionel Gosseume <i>Touraine, France 2023</i>	8.8	26	51
Timorasso Derthona, Volpi <i>Piemonte, Italy 2022</i>	9	26.5	52
Albariño, Martin Codax <i>Rias Baixas, Spain 2023</i>	9.2	27	53
Pinot Gris, Seresin <i>Marlborough, New Zealand 2022</i>	10.7	31.5	62
Chablis, Louis Michel <i>Burgundy, France 2021</i>		75	
<b>ROSÉ</b>			
Cinsault Rosé, La Lande <i>Languedoc-Roussillon, France 2023</i>	6.4	19	37
Rose Sauska <i>Villany, Hungary 2023</i>	6.75	20	39
Tamboerskloof Katharien Rosé <i>Stellenbosch, South Africa 2022</i>	8.3	24.5	48
Albourne Estate Sussex Rosé <i>Sussex, England 2023</i>	8.5	25	49
Côtes du Provence Rosé, Château Gassier <i>Provence, France 2023</i>	10.2	30	59

## ORANGE WINE

Naranja, Verum <i>La Mancha, Spain 2022</i>	8.9	26.5	52
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**RED** *125ml / 375ml carafe / bottle*

Nero D'Avola, Baglio Cumale <i>Sicily, Italy 2022</i>	5	15	29
Carignan, Les Archeres <i>Languedoc-Roussillon, France 2023</i>	5.5	16.5	32
Garnacha, Baluarte Roble <i>Navarra, Spain 2021</i>	5.9	17.5	34
Primitivo Salento, Boheme <i>Puglia, Italy 2023</i>	6.2	18.5	36
Corbarol Red, Chateau Saint-Roch <i>Cotes de Roussillon, France 2021</i>	6.6	19.5	38
Mountain Red, Thelema <i>Stellenbosch, South Africa 2021</i>	6.75	20	39
Montepulciano d'Abruzzo, Bosco Nestore <i>Abruzzo, Italy 2020</i>	6.9	20.5	40
Touraine Gamay KM 4700, Lionel Gosseume <i>Loire, France 2022</i>	7.3	21.5	42
Malbec, Estacion 1883, Trapiche <i>Mendoza, Argentina 2022</i>	8.1	24	47
Douro, Quinta do Crasto <i>Douro, Portugal 2020</i>	8.1	24	47
Barbera, Briccotondo, Fontanafredda <i>Piemonte, Italy 2022</i>	8.3	24.5	48
Diana Nemorensis I, Omina Romana <i>Lazio, Italy 2020</i>	8.8	26	51
Pinot Noir, Rob Dolan <i>Yarra Valley, Australia 2021</i>	9.3	27.5	54
Rioja Crianza, Sierra Cantabria <i>Rioja, Spain 2019</i>	9.9	29	57
Cabernet Sauvignon, Cannonball <i>California, USA 2020</i>			66
Langhe Nebbiolo, La Spinetta <i>Piemonte, Italy 2023</i>	12	35.5	70
Saint-Estephe, Frank Phelan <i>Bordeaux, France 2014</i>			80

## CHILLED RED

Touraine Gamay KM 4700, Lionel Gosseume <i>Loire, France</i>	7.3	21.5	42
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**PORT & SHERRY** *75ml / bottle*

Fino, Bella Luna 37.5cl <i>Jerez, Spain</i>	6.5	25
Pedro Ximenez, Bella Luna 37.5cl <i>Jerez, Spain</i>	6.75	30
LBV Port, Quinta do Crasto 75cl <i>Douro, Portugal</i>	7	60
Tawny Port 10 Year, Warre Otima 50cl <i>Douro, Portugal</i>	12	70

**DESSERT WINE** *75ml / bottle*

Muscat Vin de Hel, Thelema 37.5cl <i>Western Cape, South Africa 2022</i>	7.5	37.5
Late Harvest Riesling, Urlar 37.5cl <i>Wairarapa, New Zealand 2021</i>	8	40
Tokaji Late Harvest Cuvee, Sauska 50cl <i>Tokaji, Hungary 2022</i>	10.5	70