



Starters

Starters served with freshly baked focaccia from Flourpot Bakery

Sicilian Cured Meats, Chilli Olives, Ciabatta Crostini, Blush Tomato, Shaved Parmesan

v Baked Camembert, Herb Seed Crumb, Sticky Onion Relish, Focaccia Soldiers

Pressed Ham Hock & 'Nduja Terrine, Catalan Focaccia, Pickle Salsa

Pulled Pork Arancini, Roasted Garlic Aioli, Smoked Tomato, Music Paper Bread

Crispy Hens Egg, Piccalilli Pureé, Bacon Shard, Smoked Chilli

vg Roasted Red Onion, Pumpkin Tart Tatin, Shaved Apple Salad

v Crispy Artichoke Hearts, Goats Cheese, Pomegranate, Date Salsa

Asian Blue Swimming Crab Cake, Nam Jim Salad, Chilli Sugar

vg Charred Vegetable Galette, Garden Pea Salsa, Green Leaf

vg Som Pak Tom Salad, Mango, Papaya, Tamarind, Chilli Sugar

vg Chickpea Falafel, Hummus, Pickled Beetroot, Dukkah

Smoked Salmon, Crème Fraiche, Caper, Ciabatta Toast, Chicory Leaf

vg Roasted Tomato, Fired Red Pepper Soup, Herb Butter Beans

Mains

Free Range Pork Belly, Chickpea Ragout, Sage Mash, Spinach Ball, Apple Jus

Circa Roast Chicken, Olive Oil Roast Potatoes, Maple Roots, Greens, Herb Yorkshire Pudding, Red Wine Jus

Handmade Beef Brisket Pie, Harveys Ale, Butter Herb Pastry, Potato Puree, Maple Roots, Red Wine Jus

Lamb Rump, Petit Pois, Feta, Crushed Potato, Lemon Pesto

Tempura Halloumi *or* Tofu, Triple Cooked Chips, Tartar Salsa, Crushed Butterbean, Fresh Lemon Dip *v\vg*

Roasted Pork Porchetta, Salsa Verde, Parmesan Potato Wedges, Peperonata, Wilted Greens

Pressed Beef Featherblade, Mustard Mushroom, Garlic Fondant, Spinach, Caramel Carrot

Crunchy Portobello Mushrooms, Chipotle Butter, Butterbean Mash, Greens *vg*

Aubergine Schnitzel, Garlic Crushed Potatoes, Beef Tomato Casserole, Greens *vg*

Roasted Chicken Breast, Rosti Potato, Crispy Bacon, Shaved Parmesan, Baby Spinach, Thyme

Mature Cheddar Souffle, Herb Potato Cake, Greens, Mustard Velouté *v*

Sweet Potato Bomb, Brighton Blue, Cauliflower Puree, Toasted Almond *v*

Baked Salmon, Potato Hash, Soft Egg, Pin Head Caper Cream

Roasted Cod Fillet, Clam Chowder, Shaved Pickled Fennel

Sous-vide Beef Fillet, Mushroom Puree, Blackened Onion Dauphinoise, Tarragon, Sprouting Broccoli, Jus

Duck Cooked Two Ways; Confit Duck Plum Bonbon, Sous-Vide Duck, Dark Plum Puree, Fondant, Broccoli

Sussex Lamb Shoulder, Rosemary Garlic, Potato Puree, Wilted Baby Spinach, Caramel Carrot

Upgrade mains £5 per person





Desserts

Baked Braeburn Apple, Toasted Oat Crumble, Vanilla Ice Cream

Lancing Mess, Vanilla Cream, Artisan Coloured Meringue
Popping Dust, Berry Compote

Double Chocolate Brownie, Warm Chocolate Sauce, Vanilla Ice Cream

Vanilla Bean Pannacotta, Honey Granola, Mascerated Berries

Sticky Toffee Pudding, Salt Caramel Toffee Sauce, Hokey Pokey Ice Cream

White Chocolate Blondie, Raspberry Ripple Ice Cream

Circa Mini Trio:
Yoghurt Cheese Cake, Chocolate Brownie, Lancing Mess

Treacle Tart, Pecan Cream, Honeycomb Crunch

Yoghurt Cheesecake, Lemon Syrup, Toasted Almond

vg Chocolate Brownie, Dairy Free Ice Cream, Chocolate Sauce

vg Banana Split, Vegan Cream, Vegan Ice Cream, Dark Chocolate, Pineapple Crush

vg options Circa Gelato Bike
Six flavours from Boho Gelato, cups, cones, sprinkles & our famous 'Bev' Gelato Bike,
staff to serve for up to 1.5 hours

Lemon Meringue Pie, Torched Gold Dome, Madeline Base, Coulis