



THE CAXTON ARMS

BRIGHTON

FOOD MENU -SUMMER 2018

FRIED CHICKEN WINGS

Fried Chicken Wings with your choice of **Brighton Hot Stuff Sauce. £7.00**

Reaper**** (scotch bonnet & Carolina reaper)

Hop*** (scotch bonnet, pineapple, mango, floral hops)

Chipotle** (smoked dried jalapenos, maple syrup)

Sweet Chilli* (classic sweet chilli)

No Sauce (Simply, just fried chicken wings)

BRIGHTON HOT STUFF

— SAUCY BUSINESS —

BURGERS

All our burgers are served with skinny fries and a side salad.

Gluten Free buns available on request.

CLASSIC BURGER:.....£10.00

6oz Beef burger, Braised shallot, Tomato chutney, Fresh onion, Lettuce, Tomato, Gherkin

BACON & CHEESE:.....£11.00

6oz Beef burger, Smoked bacon and Applewood cheese, Fresh onion, Lettuce, Tomato, Gherkin

ULTIMATE BURGER:.....£13.00

6oz Beef burger, Pulled pork, Smoked bacon, Blue Cheese, Fresh onion, Lettuce, Tomato, Gherkin

JERK CHICKEN:.....£11.00

Jerk spiced chicken breast, Red coleslaw & Chipotle yoghurt. Fresh onion, Lettuce, Tomato, Gherkin

FISH BURGER:.....£11.00

Beer battered Hake fillet, Hash Brown, Minted pea puree. Fresh onion, Lettuce, Tomato, Gherkin

VEGGIE BURGER:.....£11.00

Macaroni cheese patty, Portobello mushroom, Garlic Mayo. Fresh onion, Lettuce, Tomato, Gherkin (V)

VEGAN BURGER:.....£11.00

Crispy lentil burger, Onion & potato bhaji, Spicy tomato relish. Fresh onion, Lettuce, Tomato, Gherkin (V/Ve)

EXTRAS:

BURGER PATTY £3.00

PULLED PORK £2.00

MAC N CHEESE PATTY £2.00

BACON £1.00

CHEESE £1.00

LOADED FRIES INSTEAD OF FRIES £1.50

CHEESY FRIES INSTEAD OF FRIES £1.00

ALL BURGERS ARE AVAILABLE FOR TAKEAWAY.

V: Vegetarian.

Ve: Vegan

GF: Gluten Free



THE CAXTON ARMS

BRIGHTON

FOOD MENU -SUMMER 2018

SMALL PLATES

Small dishes, ideal for starters or snacks!

MACARONI CHEESE NUGGETS:.....£7.00
Deep fried, breaded macaroni cheese nuggets, chilli jam and baby leaves (V)

ASIAN BEEF STRIPS:.....£7.50
Crispy Soy beef strips, Fried sushi rice and pickled veg

ASPARAGUS & DIPPY EGG:.....£7.00
Asparagus, Poached egg, Hollandaise sauce on toasted muffin, with sundried tomatoes

ARTICHOKE & BEETS:.....£7.00
Baby Artichoke. Salt roasted beets, candied pickled beets in beetroot vinaigrette (V/Ve/GF)

MAINS

Our chefs selection of seasonal main dishes

ASIAN PORK BELLY:.....£13.50
Soy cured pork belly, Sushi rice, Pak choi and Soy gravy.

JERK SPICED CHICKEN LEG:.....£9.50
Braised, jerk spiced chicken leg, Tomato jollof rice & Buttered corn on the cob.

CURRIED COD FILLET:.....£14.00
Pan fried cod fillet, Potato & lentil dahl, Chipotle Yoghurt, served with a Poppadum.

CURED SALMON:.....£13.50
Seared, cured salmon, New Potatoes, Green Beans, served with a Sun-dried tomato yoghurt

MISO TOFU:.....£12.00
Miso Tofu, Courgette, Udon noodles, served in a Shitake mushroom broth (V/Ve)

SIDES:

FRIES: Bowl of fries. (V/Ve/GF) **£3.00**

CHEESY FRIES: Bowl of fries topped with melted cheddar cheese. (V/GF) **£4.00**

LOADED FRIES: Bowl of fries topped with bacon bits and melted cheddar **£4.50**

COLESLAW: Homemade celeriac coleslaw (V) **£3.00**

CORN ON THE COB: Corn on the cob with melted chipotle butter (V) **£2.50**

LOBSTER BEANS: Bowl of baked beans, flavoured with lobster oil and lobster meat. **£5.50**

SPICY BEANS: Bowl of Spiced baked beans (V)**£2.50**

DESSERTS:

Chefs selection of homemade desserts

TARTE AU CITRON: Tarte au Citron with Chantilly cream. **£6.00**

SUMMER BERRIES: Berries in a Prosecco Jelly, Vanilla semi freddo & Biscuit tuile. **£6.00**

APPLE TART: Apple tart with salted caramel ice cream. **£6.00**

V: Vegetarian.
Ve: Vegan
GF: Gluten Free