

BREAD/OLIVES/NUTS

House Made Focaccia, Confit Garlic & Parsley Butter	4.5
VGO, DFO	
Marinated Olives	4.5
GF, VG	
Spiced Almonds	4.5
GF, VG	

RAW/CURED

Oyster with Shallot Vinegar	3 - 10.5
or Dill Buttermilk & Pickled Cucumber	6 - 21
	12 - 42
Raw Courgettes, Crispy Garlic & Pine Nut Dressing,	7
Seaweed, Basil	VG, GF
Cured Meat Selection, Pickles, Crispbread	16
GFO, DF	
Citrus Cured Salmon, Crispy Skin,	11.5
Mustard Dressing, Pickled Turnip, Watercress	GF, DF

FRIED/TOAST/SNACKS

Sweetcorn Fritters, Jalapeno Mayo	5.5
VGO	
Tempura Oyster Mushrooms, Miso Mayonnaise,	6
Furikake	VG, DF
Ham & Cheddar Croquettes, Tarragon Aioli	5.5
Ortiz Anchovies on Toast, Pickled Shallots,	9
Parsley	GFO, DFO

MEATS

Crispy Pig Cheek, Burnt Apple,	14
Pickled Red Cabbage	DF
BBQ Chicken Thigh, Honey & Chipotle Glaze,	14
Cucumber Pickles	GFO, DF
Dry Aged Rump Steak, Pink Peppercorn Butter,	18
Fresh Horseradish	DFO, GFO

FISH

Roast Cod, Sweet Leek Agliata, Dill	16
GF, DF	
Grilled Prawns, Cafe de Paris Sauce,	13
Grilled Focaccia	GFO, DFO
Mussel Tagliatelle, Saffron Sauce, Nduja Crumb	14

VEGETABLES

Grilled Asparagus, Hazelnut Romesco,	
Gran Levante	12.5
GFO, DFO	
Roast Cauliflower, Yeasted Puree, Pickled Sultanas,	11
Dukkha Dressing	GF, DF, VG
Butter Roasted Celeriac, Garlic, Parsley,	9
Hazelnut	VGO, GF
Hispi Cabbage, Ogleshield, Truffle Mayonnaise	8.5
GF, DFO	

SIDES

Spring Greens, Sesame & Ginger Dressing,	7
Crispy Onions	DF, GF
Beetroot Salad, Fresh Orange,	9
Goats Cheese, Balsamic Dressing	GF, DFO
Dressed Broccoli, Preserved Lemon, Almonds	7
GF, DF	
Confit Potato, Black Pepper Aioli	5.5
GFO, VGO	
Mash, Sour Cream, Chives	6
GF	

DESSERT/CHEESE

Maple & Pecan Doughnut	8
Mascarpone Cheesecake, Passion Fruit,	10
Caramelized White Chocolate	GF
Dark Chocolate & Rum Truffle, Cocoa Nibs	2.5
GF	
Ice Cream or Sorbet	3 each
GF, VGO	
Blue Cheese Crumpet, Honey	6.75
British Isles Cheese Selection	12.5
GFO	

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

CHEF'S MENU

<i>available 12-9pm</i>
5 Courses & Wine Pairing
For 2 to share 50pp / 75pp 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
<i>Welcome Drink</i>
Sweetcorn Fritters, Jalapeno Mayo
Ham & Cheddar Croquettes, Tarragon Aioli
<i>Naranja, Verum, La Mancha, Spain 2022</i>
Roast Cod, Sweet Leek Agliata, Dill
Dressed Broccoli, Preserved Lemon, Almonds
<i>Vinho Verde, Quinta da Lixa, Minho, Portugal 2023</i>
Crispy Pig Cheek, Burnt Apple, Pickled Red Cabbage
Hispi Cabbage, Ogleshield, Truffle Mayonnaise
Confit Potato, Black Pepper Aioli
<i>Corbarol Red, Chateau Saint-Roch, France, 2021</i>
Mascarpone Cheesecake, Passion Fruit,
Caramelized White Chocolate
Dark Chocolate & Rum Truffle, Cocoa Nibs
<i>Muscat Vin de Hel, Thelema, Western Cape,</i>
<i>South Africa, 2022 (+£7.50)</i>
Certain allergens can only be catered for with advance notice.
Please mention upon booking.
Chef's Menu Wines are served in 100ml measures
Wines are subject to change

LIVENERS

Lychee Spark	10
<i>Lychee Chiew, St. Germain Liqueur, Soda</i>	
Berry Haze	10
<i>Lemon Infused Vodka, Summer Berry Syrup,</i>	
<i>Orange Blossom, Soda</i>	
Summer Drip	10
<i>Verdejo Wine, Green Melon Liqueur,</i>	
<i>House Syrup, Soda</i>	

THE FLINT HOUSE

RESTAURANT BAR TERRACE

THE FLINT HOUSE
13 HANNINGTONS LANE
BRIGHTON BN1 1GS

- @flinthouse
- @flinthousebtn
- @theflinthouse
- flinhousebrighton.com

A discretionery 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
Roast Sirloin of Beef or
Roast Chicken Breast
All Roasts served with:
Yorkshire Pudding, Roast Potatoes,
Cauliflower Cheese Croquettes,
Celeriac Puree & Gravy
Chefs Selection of Vegetables on the Side
Vegetarian Option also available:
Mushroom Pithivier with Cream Sauce
Served sharing style £25pp

CHAMPAGNE & SPARKLING

<i>125ml / bottle</i>			
Sauska Brut Methode Traditionelle NV	9	46	
<i>Furmint, Hungary</i>			
Ridgeview Bloomsbury Brut NV	12.5	65	
<i>Sussex, England</i>			
Ridgeview Fitzrovia Brut Rosé NV	13.5	68	
<i>Sussex, England</i>			
Taittinger Brut Reserve NV	16	92	
<i>Champagne, France</i>			
Ridgeview Blanc de Blancs 2018		90	
<i>Sussex, England</i>			
Taittinger Prestige Rosé NV		110	
<i>Champagne, France</i>			

WHITE *125ml / 375ml carafe / bottle*

Catarratto, Baglio Cumale	6	16.5	29.5
<i>Sicily, Italy 2023</i>			
Verdejo, Embrujo, Verum	6.25	17	33
<i>La Mancha, Spain 2023</i>			
Vermentino, Les Archeres	6.3	17.5	34
<i>Languedoc-Roussillon, France 2023</i>			
Vinho Verde, Quinta da Lixa	6.35	18	35
<i>Minho, Portugal 2023</i>			
Corbarol White, Chateau Saint - Roch	6.7	20.2	40
<i>Cotes de Rousillon, France 2023</i>			
Muscadet Sevre-et-Maine sur Lie, Jeremie Huchet	7.35	22.05	44
<i>Loire, France 2022</i>			
Sauvignon Blanc, Sutherland	7.7	23.1	45
<i>Elgin, South Africa 2023</i>			
Furmint, Sauska	8.2	24.6	48
<i>Tokaji, Hungary 2021</i>			
Crios Torrontes, Susana Balbo	8.1	24.3	48.5
<i>Mendoza, Argentina 2023</i>			
Chardonnay, Suzy, Aubert & Mathieu	8.3	24.9	49
<i>Languedoc-Rousillon, France 2022</i>			
Riesling, Chaffey Bros	8.5	25.5	50
<i>Eden Valley, Australia 2023</i>			
Chenin Blanc, Old Vine Reserve, Ken Forrester	9.35	28.5	56
<i>Stellenbosch, South Africa 2023</i>			
Albariño, Martin Codax	9.4	28.2	56
<i>Rias Baixas, Spain 2023</i>			
Timorasso Derthona, Volpi	9.5	28.5	57
<i>Piemonte, Italy 2022</i>			
Touraine-Oisly, Climat No 1, Lionel Gosseau	10	30	60
<i>Touraine, France 2023</i>			
Pinot Gris, Seresin	10.7	31.5	65
<i>Marlborough, New Zealand 2022</i>			
Chablis, Louis Michel			78
<i>Burgundy, France 2021</i>			
Cinsault Rosé, La Lande	6.4	19	37
<i>Languedoc-Roussillon, France 2023</i>			
Rose Sauska	6.9	20.7	41.2
<i>Villany, Hungary 2023</i>			
Albourne Estate Sussex Rosé	8.5	25.5	51
<i>Sussex, England 2023</i>			
Côtes du Provence Rosé, Château Gassier	10.2	30.6	60
<i>Provence, France 2023</i>			
Ridgeview Still Rosé			65
<i>Sussex, England 2024</i>			

ORANGE WINE

Naranja, Verum	8.9	26.5	52
<i>La Mancha, Spain 2022</i>			
RED <i>125ml / 375ml carafe / bottle</i>			
Nero D'Avola, Baglio Cumale	6	18	29.5
<i>Sicily, Italy 2022</i>			
Carignan, Les Archeres	6.25	18.75	33
<i>Languedoc-Roussillon, France 2023</i>			
Garnacha, Baluarte Roble	6.3	18.9	36
<i>Navarra, Spain 2021</i>			
Primitivo Salento, Boheme	6.35	19.05	37
<i>Puglia, Italy 2023</i>			
Corbarol Red, Chateau Saint-Roch	7	21	42
<i>Cotes de Roussillon, France 2021</i>			
Montepulciano d'Abruzzo, Bosco Nestore	7.15	21.45	42.95
<i>Abruzzo, Italy 2020</i>			
Mountain Red, Thelema	7.3	21.9	43.65
<i>Stellenbosch, South Africa 2021</i>			
Touraine Gamay KM 4700, Lionel Gosseau	7.7	23.1	46
<i>Loire, France 2022</i>			
Barbera, Briccotondo, Fontanafredda	8.45	25.35	50.5
<i>Piemonte, Italy 2022</i>			
Malbec, Ben Marco, Valle de Uco	8.5	25.5	50.5
<i>Mendoza, Argentina 2022</i>			
Douro, Quinta do Crasto	8.7	26.1	52
<i>Douro, Portugal 2020</i>			
Diana Nemorensis I, Omina Romana	9.5	28.5	57
<i>Lazio, Italy 2020</i>			
Pinot Noir, Rob Dolan	9.65	28.95	57.95
<i>Yarra Valley, Australia 2021</i>			
Rioja Crianza, Sierra Cantabria	10.65	31.95	64
<i>Rioja, Spain 2019</i>			
Cabernet Sauvignon, Cannonball			69
<i>California, USA 2020</i>			
Langhe Nebbiolo, La Spinetta			74
<i>Piemonte, Italy 2023</i>			
Saint-Estephe, Frank Phelan			82
<i>Bordeaux, France 2014</i>			

CHILLED RED

Touraine Gamay KM 4700, Lionel Gosseau	7.7	23.1	46
<i>Loire, France</i>			

PORT & SHERRY *75ml / bottle*

Fino, Bella Luna	37.5cl	6.5	27
<i>Jerez, Spain</i>			
Pedro Ximenez, Bella Luna	37.5cl	7.25	33
<i>Jerez, Spain</i>			
LBV Port, Quinta do Crasto	75cl	8	68
<i>Douro, Portugal</i>			
Tawny Port 10 Year, Warre Otima	50cl	13	78
<i>Douro, Portugal</i>			

DESSERT WINE *75ml / bottle*

Muscat Vin de Hel, Thelema	37.5cl	7.5	38.5
<i>Western Cape, South Africa 2022</i>			
Tokaji Late Harvest Cuvee, Sauska	50cl	10.5	72
<i>Tokaji, Hungary 2022</i>			