

House Made Focaccia, Confit Garlic & Parsley Butter VG, DFO	5.5
Marinated Olives GF, VG	4.5
Spiced Almonds GF, VG	4.5

Oyster with Shallot Vinegar GF, DF 3 - 9
or Gochujang Dressing, Pickled Red Chilli 6 - 18
 12 - 36

Raw Courgettes, Crispy Garlic & Pine Nut Dressing, Seaweed, Basil	VG, GF	7
Cured Meat Selection, Pickles, Crispbread	GF, DF	16
Cured Cod, Togarashi Mayo, Tapioca Crisps	GF, DF	11.5

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

Braised Duck Leg Croquette, Plum Ketchup, Pickled Ginger, Pak Choi ^{DF}	13
Grilled Chicken Breast, Wild Mushrooms & Tarragon ^{GFO}	16
Rump steak, Café de Paris Butter, Marinated Peppers ^{GFO, DFO}	20

Chalk Stream Trout, Lemon & Butter Sauce, Samphire GF, DFO	16
Viet-Cajun Prawns, Grilled Focaccia, Soured Cream GFO, DFO	13
BBQ Mackerel, Kohlrabi Remoulade, Pomegranate, Dill GFO, DFO	12

Smoked Cheese Agnolotti, Gran Levante, Herb Crumb	12
Roasted Squash, Harissa, Whipped Tofu,	
Toasted Seeds GF, DF, VG	10
Butter Roasted Celeriac, Wild Garlic, Parsley,	9
Hazelnut VGO, GF	
Roast Kalibos Cabbage, Ogleshield,	8.5
Truffle Mayonnaise GF, DFO	

Fried Greens, Padron Peppers, Almonds,	7
Soy, Sesame Oil GFO, VG	
Tomato Salad, Smoked Tomato Dressing,	9
Goats Curd, Croutons, Basil DFO	
Shaved Cauliflower Salad, Apple, Raisin & Parsley	8
Dressing, Smoked Shallot Crumb DF, GFO, VG	
Confit Potato, Black Pepper Aioli GFO, VGO	5.5
Fried Heritage Potatoes, Nduja, Chives,	6.5
Mascarpone GF, DFO	

Maple & Pecan Doughnut	8
<i>(£1 donation to Action Medical Research)</i>	
Ice Cream or Sorbet GF, VGO	3 each
Mascarpone Mousse, Peach Sorbet, Pistachios,	9.5
Ginger Biscuit	
Dark Chocolate and Brown Butter Fudge,	2.5
Cocoa Nib GF	
British Isles Cheese Selection GFO	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

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
Cured Cod, Togarashi Mayo, Tapioca Crisps
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 2022

Grilled Chicken Breast, Wild Mushrooms & Tarragon
Butter Roasted Celeriac, Wild Garlic Parsley, Hazelnut
Confit Potato, Black Pepper Aioli
Montepulciano d'Abruzzo, Bosco Nestore, Abruzzo, Italy 2020

Mascarpone Mousse, Peach, Pistachios, Ginger Biscuit
Dark Chocolate and Brown Butter Fudge, Cocoa Nib
Late Harvest Riesling, Utlar, Wairarapa, NZ 2020 (+£8)

Chefs Menu Wines are served in 100ml measures
Wines are subject to change

Gin Spritzer	10
<i>St Germain Elderflower Liqueur, Lemongrass Gin, Mediterranean Tonic</i>	
Rum Spritzer	10
<i>Black Tears Spiced Rum, Apple Syrup, Ginger Ale</i>	
Tequila Spritzer	10
<i>Mango Tequila, Raspberry Liqueur, Lemonade</i>	

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

Served from 12pm until sold out

Roast Sirloin of Beef

*Yorkshire Pudding, Roast Potatoes,
Cauliflower Cheese Croquettes,
Russet Potato Mash, Parsnip Puree & Gravy
Chef's Selection of Vegetables
on the Side*

Served sharing style
£25pp

<i>125ml / bottle</i>		
Sauska Brut Methode Traditionelle NV		
<i>Furmint, Hungary</i>	9	46.5
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

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
Vermentino, 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-Rousillon, 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

Timorasso Derthona, Volpi	0	24.5	52
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Pinot Gris, Seresin			
<i>Marlborough, New Zealand 2022</i>	10.7	31.5	62.8
Chablis, Louis Michel			
<i>Burgundy, France 2021</i>			75.0

Cinsault Rosé, La Lande <i>Languedoc-Roussillon, France 2023</i>	6.4	19	37
Rose Sauska <i>Villany, Hungary 2022</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

Naranja, Verum			
<i>La Mancha, Spain 2022</i>	8.9	26.5	52

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 2020</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 Nemoensis 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 2022</i>	12	35.5	70
Saint-Estephe, Frank Phelan <i>Bordeaux, France 2014</i>			80

Touraine Gamay KM 4700, Lionel Gosseume			
<i>Loire, France</i>	7.3	21.5	42

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

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