

IL BISTRO

— Since '76 —

APERITIVO

NEGRONIS

Negroni 9.5

Gin, Campari, Martini Rosso

Negroni sbagliato 9.5

Prosecco, Campari, Martini Rosso

Gold negroni 9.5

Gin, Suze, Lillet blanco

American 9

Campari, Martini Rosso, soda

CLASSICS

Aperol spritz 10

Aperol, Prosecco, soda

Espresso martini 11

Espresso, vodka, Kahlúa

Old fashioned 9.5

Bourbon, bitters, sugar

Limoncello martini 11

Limoncello, vodka, lemon juice, sugar

Cosmopolitan 11

Vodka, Cointreau, lime juice, cranberry

STARTERS

Burrata v 7.95

Creamy mozzarella ball, marinated tomatoes, fresh basil, extra virgin olive oil, crostini

Charcuterie board 9.95

Chorizo sausage, Parma ham, salami, toasted garlic pitta bread, cheese, onion chutney

Bruschetta vg 7.95

Freshly grilled bread rubbed with garlic, topped with marinated tomatoes, chopped onions, fresh basil, extra virgin olive oil

Arancini 8.95

Two homemade rice balls coated with breadcrumbs Ragù, buffalo mozzarella, peas

Meatballs 7.95

Traditional beef & pork meatballs, blended with breadcrumbs & herbs, topped with Napoli sauce

Grilled butterflied sardines 8.95

Lemon, parsley, butter

Gambas pil pil * 9.95

Large peeled king prawns cooked in garlic, extra virgin olive oil, chilli, dry sherry

Patè della casa 8.95

Chicken liver & Smoked bacon patè, toasted garlic pitta bread, onion chutney

Fish croquettes 8.95

Chopped fresh fish, mixed herbs & vegetables blended together & coated in breadcrumbs with aioli & lemon

PASTA AND RISOTTO

Carbone spicy rigatoni vodka 14.95

Classic tomato sauce, fresh cream, vodka, chilli, pancetta

Cacio e pepe v 13.95

Spaghetti alla chitarra, fresh cream, parmesan, fresh black pepper

Pasta pescatore 16.95

Spaghetti alla chitarra, steamed mussels in Sicilian white wine, king prawns, squid, fresh salmon, local cod, cherry tomatoes

Gnocchi vg 12.95

Classic tomato sauce, fresh basil

Riso con frutti di mare * 16.95

Fresh salmon, local cod, prawns, mussels, squid, mixed together with rice & a classic tomato sauce

Tomato, fresh basil, olive risotto * vg 12.95

STEAKS

9oz Sirloin 21.95 9oz Ribeye 23.95 7oz Fillet 27.95

We pride ourselves on using the best available prime cut, grass fed British beef that has been dry aged for a minimum of 28 days

Sauces 3

IL royal* Mushrooms, onions, cream & brandy
Chimichurri* chopped fresh parsley, oregano, garlic, olive oil, vinegar, red pepper and chilli

Peppercorn***Blue cheese*****Hollandaise**

FROM THE SEA

Salmon fillet 16.95

Small mixed leaf salad, hollandaise sauce

Sea bass fillets 16.95

Two fresh sea bass fillets, brushed with butter & cooked under the flame, with a lemon, cream & dill sauce

Fish cakes 14.95

Fresh salmon, white fish, shallots & fresh herbs blended & coated in breadcrumbs, with a mixed leaf salad, sweet chilli sauce

Fish and chips 14.95

Local cod, homemade batter, crushed peas, tartar sauce

FROM THE LAND

Lambs liver & bacon 16.95

Red wine & onion sauce, mash potato & cabbage

Chicken cream and mushroom 16.95

Chicken breast in a white wine, cream & mushroom sauce, Tuscan rosemary potatoes, seasonal vegetables

Chicken blue cheese 17.95

Chicken breast, Brighton blue cheese & mushroom sauce, Tuscan rosemary potatoes, seasonal vegetables

Chicken goats cheese salad * 14.95

Chicken breast topped with warm goats cheese, on a bed of fresh Mediterranean salad

Pan fried 10oz Sussex pork chop * 13.95

Crackling, baked apple

FOR THE TABLE

Bread, aioli, grissini, olive oil & balsamic vinegar 4.95

Garlic bread v 3.95

Garlic bread topped with cheese v 4.95

Mixed marinated olives v 3.5

SIDES

Mixed salad 3.95

Chips 3.95

Garlic, parmesan & parsley chips £4.95

Mushrooms with garlic butter 3.95

Petit pois 3.5

Tuscan rosemary potatoes 3.95

Tuscan rosemary potatoes topped with chimichurri 4.95

Fried Spanish onions 3.95

Seasonal vegetables 3.95