



THE
·BRINY·

DOUBLE TRIGGER

RESTAURANT

SAMPLE MENU

SMALL PLATES

BRIXHAM CRAB SALAD

Cucumber, gazpacho and crab dripping

CHALK STREAM TROUT GRAVLAX

Fennel, mascarpone and charred lemon purée

CRISPY PIG HEAD CROQUETTE

Gooseberry pickle, hazelnuts and elderflower emulsion

ISLE OF WIGHT OX TOMATO

Black garlic ketchup and smoked onions

LARGE PLATES

OLIVE OIL POACHED COD

New Forest asparagus, pork belly, pomme purée, lobster bisque

8oz 40 DAY AGED BEEF SIRLOIN

Tempura oyster, green peppercorn mayo, potato terrine and wild garlic salsa

SOLE MEUNIÈRE

Chilli and olive butter, croutes, anchovy and Jersey Royals

SEA KELP GNOCCHI

Garden pea, wild garlic, oyster mushroom and white onion Velouté

DESSERTS

CHOUX BUN

Strawberry, Crème Pâtissière and champagne jelly

DARK CHOCOLATE DELICE

Malted barley and stout ice cream

MILLEFEUILLE

Italian merginue, citrus curd and yoghurt sorbet

PETERSFIELD ICE CREAM AND SORBETS

Please ask your server for today's flavours