

ARISSY

Please order at the bar

Olives vg 4

Flatbread, garlic and herb butter v/vgo 4.5

Hummus, Aleppo chilli, date, topos vg 6.5

Iberico bellota salchichón & teruel lomo 8

Rosemary panisse, almond romesco vg 7

Brighton blue buñuelos, sobrasada, honey vo 8

Croquetas del día (x2) 7

Spiced lamb meatballs, slow-cooked tomato sauce, feta yoghurt 14

Crispy chicken wings, date molasses, dukkah 12

Roast broccoli, pardina lentils, salsa verde vg 9

Manouri, baba ghanoush, candied walnut v 10

Fries vg 4

Baby gem, shallot vinaigrette, caper vg 5.5

Crispy potatoes, aioli, salsa picante vg 5.5

Garlic butter greens, hazelnut v/vg 5.5

6oz rib-eye, pink peppercorn sauce, frites 22

Battered haddock, peas, crispy potatoes, tartare 17

Bramptons bacon cheeseburger, fries 16

Moving Mountains cheeseburger, fries v/vg 15

Rhubarb sorbet, grapefruit vg 6

Lemon cake, lemon curd, cream 6

Sticky toffee pudding, hazelnut ice cream 6



@arissykitchen

Iberico bellota salchichón & teruel lomo: Spanish salami, cured pork loin // Rosemary panisse: chickpea fritter // Romesco: red pepper, paprika and nut dip // dukkah: Middle-Eastern spice and nut mix // Manouri: Greek ricotta-style cheese // Brighton blue buñuelos: savoury doughnuts filled with blue cheese and topped with grilled chorizo paste

v=vegetarian, vg=vegan, vo=vegetarian option available, vgo=vegan option available

Due to the nature of our kitchen and although all care has been taken, traces of allergens may be present due to cross-contamination. Please inform us of any allergies.