KOMEDIA Main Menu

Please write your table number

Treat yourself to some tasty freshly-made food from the Komedia kitchen. To order, simply write the <u>number</u> of dishes you want to order and take it to the bar. Thank you.

V Vegetarian NGCI No Gluten containing ingredients Gf Gluten Free

		Please enquire at the bar for our vegan options.
2	Now order your Meal Sides	ORDER ANY THREE SIDES FOR JUST £13!
	Calamari strips of squid lightly coated in crispy bread- crumbs, served with fresh salad and a chilli mayo£5.50	Goat's Cheese Salad (V/NGCI) creamy goat's cheese and crisp fresh leaves, served with glazed figs, walnuts, cherry tomatoes and red onion £5.50
	Halloumi Kebabs (V/NGCI) homemade Halloumi kebabs with red onion, peppers and courgettes served with a yoghurt tarator dip	Smoked Chicken Salad (NGCI with no croutons) served with stilton croutons, dressed mixed leaves, red pepper, cucumber, spring onions and cherry tomatoes \$5.50
	Duck and Orange Pâté delicious duck pâté served with cranberry chutney, cornichons, dressed mixed leaves and sourdough breads	Mixed Deli Plate (V/NGCI with no bread) sweet teardrop peppers, artichoke hearts, Kalamata olives, red pepper hummus, served with Real Patisserie mixed breads £5.50
	Chips (V/NGCI) with ketchup and garlic mayonnaise £2.95	Basket of Mixed Breads (V) breads delivered fresh from the Real Patisserie £2.95
	Komedia Nachos (V/NGCI) covered in melted cheese and topped with sour cream, salsa, gua	camole and Jalapeño peppers £6.80
	Mains All Mains £11	
	Komedia Burger homemade 100% British beef burger with crispy bacon, Emmental cheese and tangy gherkins in a brioche bun. Served with tomato chutney and chips	Sussex Beer Battered Fish and Chips lightly battered fillet of locally sourced hake, with homemade tartar sauce and chips
	Komedia Veggie Burger (V) a spinach and falafel burger, in a brioche bun. Served with homemade Greek yoghurt tzatziki, Emmental cheese and chips	Veggie Platter (V/NGCI with no bread) Manchego cheese, brie, Kalamata olives, teardrop peppers, artichoke hearts, red pepper hummus, mixed leaf salad garnish and yoghurt tarator dip, served with Real Patisserie breads
	Southern Fried Chicken homemade southern-style chicken with creamy coleslaw, crispy onion rings and spicy wedges	Meaty Platter (NGCI with no bread) oak smoked venison, smoked chicken and Coppa di Parma with Kalamata olives, teardrop peppers, artichoke hearts, red pepper hummus
	Baked Veggie Burrito (V) flour tortilla filled with Cajun rice, beans and mixed vegetables topped with tomato sauce and cheese served with sour cream and guacamole	and mixed leaf salad garnish, served with Real Patisserie bread
	Smoked Chicken Salad served as a Main see Sides entry above for details	SPECIAL! Homemade Steak and Sussex Ale Pie freshly made rich steak pie with roasted garlic mash potatoes and seasonal vegetable
	Desserts All Desserts £5.50	Yorvale Ice Cream All Ice Creams £3.00
	Gluten Free Chocolate Torte (V/Gf) served with vanilla ice cream	Yorvale ice cream is made on a family dairy farm in the heart of rural North Yorkshire using whole milk from our small herd of dairy cows and double cream (V/Gf)
	Banoffee Pie (V) a digestive crumb base, banana slices & a sweet toffee sauce	Dairy Vanilla 100ml tub
	topped with fresh cream & dusted with cocoa powder	Double Chocolate Chip 100ml tub
	Mixed Berry Cheesecake (V) with raspberry coulis	Caramel Honeycomb 100ml tub
We wil	normally serve desserts in the interval if part of a meal.	Purbeck Passion Fruit Sorbet (V/Gf) 100ml tub

Please make a member of staff aware if you have any food allergies.

Now take your order to the bar... (All tips given go directly to our team) You can order and collect your drinks at the bar. Your meal will be brought to your table. To ensure your party all get to eat together please hand in all your menus at the same time. ENJOY YOUR MEAL!