

Starters

Pear & Fennel Salad with a Walnut puree scented with Garlic & Orange (V)

Sprinkled with Sussex Pecorino cheese

£6.25

Warm salad of Foie Gras and Chanterelles

£9.70

Grilled Scallops with Smoked Salmon & Savoy Cabbage

With a mustard dressing

£9.85

Pumpkin & Courgette Tart with toasted Almonds (V)

£5.50

Homemade Soup of the Day (V)

£5.95

Grilled skewers of Chicken Livers with Water chestnuts

Served with noodles

£6.75

Half dozen Fine Colchester Oysters

Served with red wine shallot vinegar

£8.95

Lemon Sole mousse filled with Selsey Crab

With a ginger beurre blanc sauce

£8.50

Main Courses

Served with appropriate garnish.

Vegetables and Potatoes are now offered as an additional choice

There may be an approximate 25 minute wait if main courses are ordered without a starter

Fish of the Day

Details given verbally

Market Price

Breast of local Pigeon 'en croûte' with Wild Mushrooms

£15.95

Medallions of Rabbit with a Basil & Madeira sauce with Chestnuts

£16.25

Duo of local Wild Duck and Partridge with a Bigarade sauce

Served on wild rice and a creamed julienne of leeks

£16.95

Omelette Arnold Bennet

The classic Smoked Haddock Omelette glazed with Hollandaise. Served with a side Salad

£12.75

Tomato, Feta, Almond & Date Baklava (V)

£15.50

8oz Fillet Steak with Artichoke filled with Peas 'à la Française'

with either Tomato Hollandaise or a Chilli Salsa

£24.00

Saddle of local Venison with a spicy Lime Pearl Barley risotto

with roasted root vegetables

£15.95

Side Dishes To accompany your main course:-

Selection of three vegetables of the day £2.00

Buttered Leaf Spinach, Shallots & Pine Nuts £2.50

Salads: Mixed / Leaf / Tomato and Onion £2.25

Potato Gratin £2.50

Minted New Potatoes £2.00

Salads

Confit of Sea Bream with Leeks & Shropshire Blue

Garnished with prosciutto & fresh herbs

£18.75

Quail Egg Salad and Cured Beef with Caper berries
with a whole grain Mustard dressing

£16.75

Dressed Selsey Crab with marinated local Cockles

Subject to availability

£15.95

Smoked Pistachio, Artichoke & Potato, topped with Cottage Cheese (V)

£15.55

Danish Open Sandwiches

Served on Rye bread

Fillet steak Tartare, topped with either a raw Oyster or Egg Yolk

£14.00

Smoked Eel with Horseradish cream

£8.95

Scrambled Egg with Smoked Salmon and Capers

£8.95

Grilled Smoked Goodwood Cheddar and fresh Fig (V)

£8.95

Soused fresh Herrings with Crème Fraîche with Dill & Shallots

£8.95

Cheeses

In order to conform to health regulations our cheeses are kept chilled.
Please order now, if you prefer them brought to room temperature.

Breads

Mixed basket

£2.95

This menu is also available to read in this type size