

*** Please inform us of any allergies we should be aware of, at the time of ordering***

Inline with our sustainability policy, all ingredients are sourced and supplied locally,
wherever possible

Starters

Sliced Coppa with a light Celeriac Remoulade with baby gherkins and dressed leaves

£6.75

Seared Scottish Scallops with shaved marinated Fennel and a Blood Orange reduction

£9.85

Aubergine and smoked Garlic Pannacotta with a confit of Red Peppers infused with Basil (V)

£6.25

Exotic Fruit terrine accompanied with home-smoked Duck and a Passion Fruit mayonnaise

£6.80

Chef's Soup of the Day (V)

£5.95

Glazed Crottin (goat's cheese) on a Green Bean and Walnut Salad

Finished with chilli oil

£6.50

Tartare of fresh Salmon with pickled Cucumber with a Herb Crème Fraîche

With dressed pea shoots

£6.95

Half dozen Fine Colchester Oysters

Served with red wine shallot vinegar

£8.95

Main Courses

Served with appropriate garnish.

Vegetables and Potatoes are offered as an additional choice.

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

Monkfish medallions with a Spring Onion and New Potato salad and Vanilla Cherries

With an elderflower dressing and shiso cress

£18.50

Marinated Venison with a Wild Berry risotto, braised baby Leeks and a Red Wine jus

£16.75

8oz Scotch Fillet of beef served on a Field Mushroom filled with a fine Ratatouille and topped with roasted Vine Tomatoes

Dressed with a basil scented jus

£24.00

Herbed Linguini with marinated Tomatoes, Asparagus and Pine Nuts (V)

Dressed with a rocket pesto

£15.50

Market Fish of the Day

Details given verbally

Loin of Sussex Pork with lemon scented Spring Greens and a Sweet Potato Dauphinoise

With an apple and star anise sauce

£15.95

Omelette Arnold Bennet

The classic Smoked Haddock Omelette glazed with Hollandaise. Served with Jersey Royals and a baby spinach and red onion Salad

£13.95

Cutlets of Spring Lamb with Artichoke, Sweet Pepper relish and Red Wine braised Salsify

£16.80

Side Dishes To accompany your main course:-

Selection of three vegetables of the day	£2.00
Roasted Plum Tomatoes with Shallots and Balsamic reduction	£2.25
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

Dressed Selsey Crab with Jersey Royals and marinated Razor Clams

Subject to availability

£16.75

Home-smoked Chicken with Mango, Basil and Pumpkin seeds

£15.95

Danish Open Sandwiches

Served on Rye bread

Sirloin minute Steak Cherry Tomato Salsa

£9.75

Smoked Chicken with a curried Sultana and toasted Almond Mayonnaise

£8.95

Scrambled Egg with Smoked Salmon and Capers

£8.95

Grilled Smoked Goodwood Cheddar and fresh Fig (V)

£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