

**\* 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

Cocktail of Selsey Crab with a Red Pepper reduction and Chive Oil

£8.95

Trio of Beetroot (V)

A mini beetroot tart, a shot of beetroot with horseradish cream, and a beetroot jelly

£6.75

Confit of Pork Belly, topped with a seared Scallop, and an Apple dressing and dressed Cress

£7.40

Chef's Soup of the Day (V)

£5.95

Smoked Duck and Raspberry Pate with Tomato and Saffron Chutney and Foccacia Bread

£6.85

Asparagus and Quail Egg Salad with a Truffle infused Mayonnaise

£6.25

Terrine of Bresaola and Mascarpone, Seasonal Leaves and Wasabi dressing

£6.75

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

### Sussex Lamb Strudel with a warm chargrilled Courgette Salad

Served with a mint jus

£16.50

### Home made Selsey Crab Tart with New Potatoes and Aioli

£16.85

### Roasted Quail with a Wild Mushroom Linguini and Vanilla Cream

£16.25

### Fillet of Halibut on Smoked Salmon Pomme Macaire, Baby Fennel and an Orange Fish Cream

£18.50

### Market Fish of the Day

Details given verbally

### Rolls of Seasonal Vegetables and Rice wrapped in Seaweed with crispy Sweet Potato and Celeriac, finished with a Radish and Sesame Dressing (V)

£15.50

### 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

### Saddle of Rabbit with a Herb Mousse, Shallot Purée, Baby Carrots and a Pistachio Korma Sauce

£15.95

### 8oz Scotch Fillet of Beef

Accompanied with chef's garnish of the day

£24.00

## 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 New Potatoes and marinated 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