

Pre and Post Theatre Menu

This is an example of our theatre menu, served during the main Summer season. At other times our full a la carte menu is offered.

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 £9.85

Homemade Soup of the Day (V) £5.95

Grilled skewers of Chicken Livers with Water chestnuts
Served with noodles £6.75

Lemon Sole mousse filled with Selsey Crab
With a ginger beurre blanc sauce £8.50



Fish of the Day
Details given verbally (Market Price)

Breast of local Pigeon 'en crouete' 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

Saddle of local Venison with a spicy Lime Pearl Barley risotto
With roasted root vegetables £15.95

Confit of Sea Bream with Leeks & Shropshire Blue
Garnished with prosciutto & fresh herbs £18.75

Dressed Selsey Crab with marinated local Cockles
Subject to availability £15.95

Scrambled Egg with Smoked Salmon and Capers Open Sandwich £8.95

Soused fresh Herrings with Crème Fraîche with Dill & Shallots Open Sandwich £8.95

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 or new potatoes	£2.50

For speed of service, please feel free to pre-order your desserts

Desserts

Bitter Chocolate and Pistachio Terrine £6.75
Garnished with rum & raisin ice-cream

The Seasonal Platter £9.25
A selection of four of our desserts

Lemon Mouseline with Shortbread £5.95
with pop rocks candy topping

Bay leaf Crème Brûlée £5.95
topped with fresh fruits

Cranberry & Walnut Bakewell Tart £6.75
Served with Vanilla mascarpone & raspberry reduction

Red wine poached Pear £5.95
Set on a creamed rice pudding & served with crème Anglaise

Ice Creams & Sorbets

Rum & Raisin Ice Cream £5.75
Served in a tuille basket

Vanilla Ice Cream £5.75
Served in a tuille basket

Mango or Blackcurrant Sorbet £5.75
Served in a chilled glass

*Try a glass of Muscat (£4.50) or
Noble One Sauternes (£7.75) with your dessert.*

Cheeses

Please see separate list

Our selection of cheeses comes from some of the finest cheese makers in both the UK and in Europe.

Note: Please be aware that some cheeses may be unsuitable for certain people .

Be sure to let us know if you are in a 'risk group'.

Personal Selection
A plate of three different cheeses
£7.65

Gourmet Selection
A platter of six cheeses for you to discern
£14.00

A glass of Port or Madeira with your cheese?
from £3.95

Coffees

Filter Coffee - Our own blend £2.20

Espresso £2.35

Cappuccino or Double Espresso £2.85

Latte £2.85

Leaf Teas

English Breakfast - Earl Grey

Assam - Darjeeling

£2.10 per person