

## ***Pre and Post Theatre Menu***

Cocktail of Selsey Crab with a Red Pepper reduction and Chive Oil  
£8.95

A mini Beetroot Tart, a shot of Beetroot with Horseradish Cream,  
and a Beetroot Jelly (V) £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

Asparagus and Quail Egg Salad with a Truffle infused Mayonnaise  
£6.25

Terrine of Bresaola and Mascarpone, Seasonal Leaves and Wasabi  
dressing £6.75



**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  
(V) £16.25**

**Fillet of Halibut on Smoked Salmon Pomme Macaire, Baby Fennel  
and an Orange Fish Cream £18.50**

**Rolls of Seasonal Vegetables and Rice wrapped in Seaweed with  
crispy Sweet Potato and Celeriac, finished with a Radish and  
Sesame Dressing £15.50**

### **Omelette Arnold Bennet**

**The classic Smoked Haddock Omelette glazed with Hollandaise.  
£13.95**

**Saddle of Rabbit with a Herb Mousse, Shallot Purée, Baby Carrots  
and a Pistachio Korma Sauce £15.95**

**Dressed Selsey Crab with New Potatoes & Clams  
Subject to availability £16.75**

**Home-smoked Chicken with Mango, Basil and Pumpkin seeds  
£15.95**

**Sirloin minute Steak Open Sandwich Cherry Tomato Salsa £9.75**

**Smoked Chicken Open Sandwich with a curried Sultana and  
toasted Almond Mayonnaise £8.95**

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

**Please feel free to Pre-order your desserts for speed of service.**

## Desserts

### Trio of Rhubarb

Rhubarb mousse, poached Rhubarb, and fresh Rhubarb ice cream  
£5.95

### The Seasonal Platter £9.25

A selection of our desserts

### Summer Fruit Terrine

with White Chocolate Bavarois and Basil syrup £6.25

### Dark Chocolate Marquise with Pistachio Jelly and Praline £6.75

### Ice Creams & Sorbets £5.75

*A selection of delicious ice-cream and sorbets made locally by  
Caroline Spiby of Caroline's dairy.*

### Ice Creams

Double Dairy, Belgium Chocolate, Honey & Stem Ginger, Espresso  
Coffee, Lemon Meringue or Sea Buckthorn.

### Sorbets

Raspberry, Melon or Lemon.

*A glass of Muscat (£4.50) or Tokaji (£9) with your dessert?*

## Cheeses

### **Please see separate list**

#### 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 £2.20

Espresso £2.35

Americano £2.35

Cappuccino or Double Espresso £2.85

Latte £2.85

English Breakfast - Earl Grey

Assam - Darjeeling – Lapsang

Decaf - £2.50 per person

Dragon Well Green Tea, Wild Encounter Fruit, Pai mu tan

Citrus Chamomile, Persian Pomegranate, Spiced Chai, Egyptian

Mint. £2.50 per person