

Grilled Haloumi with Aubergine relish on seasonal leaves and a sun blush
Tomato dressing (V)

Smoked Salmon and Crayfish mixed with a Herb Crème Fraîche

Homemade Soup of the day (V)

Soft poached free range Egg Salad with Black Pudding and Smoked Bacon



Fillet of pan-fried Scotch Salmon with crushed New Potatoes and Caper
Berries with a Béarnaise sauce

*We recommend Ventisquera Reserva Pinot Noir 2007 from Chile
Flouting the 'white wine for fish' rule this Pinot Noir is a deep ruby red
with lots of soft fruit. The medium body and soft tannins are an excellent
match for the salmon and its accompanying strong flavours.*

Glass £6.65 / Bottle £25.95

Slow braised English Lamb fricassée with baby Potatoes and winter
vegetables

*We recommend Château d'Argadens 2004 from Bordeaux
Owned by Château Palmer's Sichel family, this wine has a high proportion
of Merlot which results in a rich nose with excellent structure.*

Glass £7.95 / Bottle £29.85

Root Vegetable Lasagne topped with gratinated Goats Cheese. Served with
seasonal Leaves (V)

*We recommend Yalumba's Y Series Viognier 2007 from Australia
A classic Rhône variety, this golden coloured floral wine has heady aromas
of lemon and spice whilst the silky palate has masses of lychee and citrus
flavours.*

Glass £6.30 / Bottle £25.30

6oz Rump Steak with sautéed Mushrooms and a choice of either
Peppercorn sauce or Garlic Butter

*We recommend De Bortoli's Vat 9 Cabernet Sauvignon 2004 from Australia
Lots of rich dark fruit flavours of plum and cassis with smooth, silky tannins
and subtle savoury oak - classic new world Cabernet Sauvignon.*

Glass £4.95 / Bottle £18.50



Baked Apple filled with mixed Berries and topped with Crème Fraîche

Homemade Vanilla Ice Cream with candied Walnuts in a Tuille basket

Trio of Cheeses with homemade Chutney





Set Menu

£10.00 for One Course – Lunch Only

£12.50 for Two Courses

£16.50 for Three Courses

Available Monday to Friday

This menu represents a fantastic opportunity to savour the results of our searches for the best ingredients sourced locally and regionally.

We have endeavoured to use only small suppliers as part of our policy for sustainability and we have chosen these with great care.

The wines that we have suggested have been sourced from smaller suppliers where possible to offer the best value, variety and quality.



THE
CELLAR DOOR
AT THE DINING ROOM

An exciting new shop can be found in the cellars of 31 North Street, Chichester. Beneath the The Dining Room at Purchase's a vast range of wines and spirits is on offer from The Cellar Door. From Merlot to Monastrell, Pamplemousse to Parfait Armour, an eclectic mix of high quality products is available via a friendly, expert service.

