

## A La Carte

### STARTERS

Ardennes pâté £6.50

*With an onion marmalade, pickled baby vegetables and toast*

Soup of the day £4.75

*(Please ask a member of staff for details on the soup of the day)*

*Served with crusty bread and butter*

Portobello mushroom £5.95

*Topped with balsamic onion marmalade then baked with creamy goats cheese*

Sussex Smokie £6.75

*Baked with a cheese topping, served with crusty bread*

### PLATTERS

As a starter to share or an individual main course

Seafood Platter £13.95

*Served with a salad garnish, smoked peppered mackerel, crab pâté, prawns, smoked salmon, capers, marie rose sauce, lemon mayonnaise and wholemeal bread and butter*

Meat Platter £13.95

*Served with Prosciutto, Milano salami, Chorizo, Ardennes pâté, sun-dried tomatoes, marinated olives, salad garnish, crusty bread and butter*

### SIDE DISHES

£2.75 each

Flash fried fine greens beans

Buttered Vegetables

Mixed leaf salad with French dressing

Hand-cut chips

### MAIN COURSE

Pan-fried steak Fillet - £20.50

Sirloin - £17.50

Rump - £15.50

*Served with a baked rarebit Portobello mushroom, roasted vine tomatoes, mixed leaf salad and hand-cut chips*

Peppercorn or blue cheese sauce £2.50

Rack of lamb £16.95

*Marinated with Dijon mustard, mint and honey. Served with dauphinois potatoes and buttered carrots*

Chicken supreme £13.75

*Served with crushed new potatoes and a rich Provençal sauce*

Tomato & mozzarella tart £10.75

*With a basil pesto, a crisp leaf salad and chips*

Loin of pork £13.95

*With mashed potatoes, carrots and a Stroganoff sauce*

Beef bourguignon £13.75

*Served with a creamy mash and buttered carrots*

6oz Beef burger £10.75

*Served in a toasted bun with sliced tomato, gherkins and onion, with a salad garnish and chips*

Baked Salmon £14.75

*With a cheese and herb topping, mashed potato and flash fried green beans*

Fish Pie £13.75

*Smoked haddock, salmon and prawns bound in a creamy sauce, topped with mashed potatoes. Served with buttered carrots.*

Wholetail scampi £10.95

*Breaded and served with tartare sauce, chips, mixed leaf salad and lemon*

Beer battered cod £11.95

*A light crisp beer battered fillet of cod, served with a pea puree, tartare sauce and chips*

# Wine List

## WHITE WINES

1.  **Sauvignon Blanc, Vin de Pays, Louis Eschenauer - France** £14.95  
*Light weight white with Cox Apple aromas and a soft, easy drinking finish.*
2.  **Pinot Grigio, Arcano - Italy** £14.95  
*Fragrant, fresh and crisp Pinot from the Veneto region.*
3.  **Chardonnay Torrontes, Finca Vieja - Argentina** £14.95  
*This wine is soft and easy with plenty of fruit and a long, pleasant finish.*
4. **Rioja Vega, Blanco - Spain** £15.50  
*Fruity, intense varietal aromas, fresh and lively with tangy notes.*
5. **Sauvignon Blanc, Neptune Point, Marlborough - New Zealand** £17.50  
*Aromas of freshly cut grass and oen melons with mouth watering acidity and great length.*
6. **Denbies, Surrey Gold - England** £18.50  
*A blend of Muller, Bacchus and Ortega giving a fragrant, floral medium dry wine.*
7. **Gavi, Antario - Italy** £19.50  
*From Piedmonte, essentially dry and fruity with a complex finish of almonds.*
8. **Viognier, Yalumba Y Series - Australia** £20.50  
*Heady, lemon and spicy aromas with ripe citrus and lychee flavours.*
9. **Albarino, Alcareiro, Rias Baxias - Spain** £23.50  
*Wonderful ripe apricot and almond flavours from Galicia in north west Spain.*
10. **Sancerre, "Les Lorys" Goulaine - France** £25.00  
*Intense aroma of apples with a steely acidity and lingering finish of ripe gooseberries.*

## ROSÉ WINES

11.  **Rioja Vega, Rosado - Spain** £14.95  
*Made from pure Garnacha - not too dry but with a lovely soft finish of berry and cherry flavours.*
12.  **Pinot Grigio, Arcano, Rose - Italy** £14.95  
*Light and refreshing Pinot with delicate strawberry hints.*
13. **Sancerre Rose - France** £29.50  
*A delicate dry, Pinot Noir rose making the ideal summer wine.*



= Our wines by the glass

125ml - £3.15 175ml - £4.25 250ml - £5.25

## RED WINES

14.  **Merlot, Vin de Pays, Louis Eschenauer - France** £14.95  
*Soft redcurrant flavours with a velvet smooth body and a juicy length.*
15.  **Tempranillo, Pleno - Spain** £14.95  
*Young and fruity, intense fresh flavours. Pure Tempranillo.*
16.  **Shiraz Malbec, Finca Vieja - Argentina** £14.95  
*Soft and easy with plenty of raspberries and plum fruit and a long, pleasant finish.*
17. **Pinotage, Franschoek Cellars - S. Africa** £16.50  
*Hot baking fruits with sweet juicy tannins and integrated French oak softening the finish.*
18. **Valpolicella, Ripasso Della, Villalta - Italy** £17.50  
*Deep, dark wine made from sundrying the grapes to increase ripeness, a baby Amarone.*
19. **Pinot Noir, Reserva, Ventisquero - Chile** £18.50  
*Cherry and strawberry aromas with long vanilla and tobacco flavours.*
20. **Rioja Crianza, El Coto Mayor - Spain** £20.50  
*Pure Tempranillo, this wine is well rounded and complex with 12 months ageing in American oak.*
21. **Fleurie, Domain Presle, Mommessin - France** £24.50  
*Refined, delicate wine with violet and redcurrant aromas.*
22. **Museum Real, Reserva, Cigales - Spain** £32.50  
*Made from Tinto del Pais, the local name for Tempranillo, mature, oak aged perfection!*
23. **St Emilion Grand Cru, Chateau Monlot 2006 - France** £39.00  
*Roughly 2/3rds Merlot and 1/3rd Cabernet Sauvignon, it displays soft and fruity characters.*

## SPARKLING WINES

24. **Prosecco, Casa Vinicola Botter - Italy** £18.50  
*Italy's answer to Champagne, a quality dry sparkler with lots of lovely floral and fruity aromas.*
25. **Beringer Zinfandel Rose California** £17.50  
*Lively, sparkling pink, made from Zinfandel grapes with that hint of sweetness on the finish.*

## CHAMPAGNE

26. **Piper Heidsieck Brut N.V.** £35.00  
*Soft, fine delicate mousse with crisp, yeasty flavours.*
27. **Veuve Clicquot Brut N.V.** £49.00  
*Full flavour with a long, fruity aftertaste. A most distinguished Champagne.*
28. **Laurent Perrier Rose N.V.** £69.00  
*Made from 100% Pinot Noir, glorious pink colour with rounded red fruits.*