

Starters

Seasonal Soup £5.50

Beetroot and Feta (v) £6.00

Balsamic, local feta, quinoa mix, poppy seed tuille

Chicken Liver Parfait £7.00

Spiced bread, organic plums, star anise

Tuna Tartar £7.50

Soy marinated tuna, sesame, ginger, avocado whip

Wild Duck Egg (v) £ 8.00

Foraged mushroom parfait, winter truffle cream, warm brioche, edible soil

Hot & Cold Smoked Salmon £ 9.00

Iced wasabi, pickled kohlrabi, caviar riette

Scallops £9.00

Seared scallops, Jerusalem artichoke, cockle popcorn & ice cress

Sandwiches

Tricolore Focaccia (v) £5.95

Heirloom tomatoes, British mozzarella, hass avocado, warm rosemary foccacia

Smoked Salmon Sandwich £7.50

Toasted seeded bread, lemon crème fraiche, wild rocket

Ultimate Club Sandwich £8.50

Homemade farmhouse bread, tomato & chilli jam, avocado mayonnaise, torn chicken, maple glazed pancetta

Steak Sandwich £10.50

Grilled sirloin, wild mushrooms, truffle butter, caramelised onions

Sharing Platters

(For a minimum of 2 people, priced per person)

Mixed Artisan olives £2.00

Garlic Flatbreads £2.25

With mixed houmous

Chorizo Bites £4.00

Grilled Sussex chorizo, tomato chilli jam

Thai Satay Balls £ 4.50

Pulled Pork & Chicken, crunchy peanuts, spicy coconut & lemongrass Satay sauce

Vegetable Allotment (v) £5.00

Smoked aubergine houmous, sumac pitta, edible soil, crunchy baby vegetables

Baked Sussex Camembert (v) £6.00

Baked with garlic & rosemary, cranberry chutney

Duck £6.50

Sesame crusted duck parcel, chilli pickled cucumbers, hoi sin dressing

Butcher's Board £7.00

Selection of cured meats & hams, grilled chorizo, gherkins & mustard

Tempura £7.50

Calamari, prawns, salmon, crispy vegetables, selection of Asian dipping sauces

Sushi £7.50

Nigiri, Maki & Ikura, Pickled Japanese radish & sweet soya ginger sauce

Please note, sandwiches are not available after 6pm

*All prices are inclusive of VAT
(v) Denotes vegetarian dishes*

An optional 12.5% service charge will be added to your bill

Light Mains

All the below are available without protein as a vegetarian option...

Fish & Chips £10.00

Line caught south coast Pollock,
In tempura batter

North-Indian Spiced Duck Salad £11.00

Duck breast marinated in a Jodphur spice blend,
crispy rice, tamarind & pomelo

Wild Mushroom Tagliatelle £12.00

Locally foraged chanterelles, crispy pancetta, creamy
parmesan & tarragon sauce

Black Calamari Risotto £12.50

Arborio rice, black lemon puree, guacamole salsa,
salt & pepper squid

King Prawn Noodle Salad £14.00

Black Tiger Prawns, wok fried udon noodles, sticky
tamarind & ginger sauce, spring onions,
coriander & lime

Roast Chicken Gnocchi £14.50

Seared chicken, gooey tallegio cheese, crispy herb
gnocchi & confit cherry tomatoes



Nominated for 2009/10 Sussex Butcher of the Year...'

Sussex-made Halloumi (V)	£12.00
Corn-fed Sussex Chicken	£15.00
Fish of the Day	£...Please ask your server
Duck	£16.00
Sirloin Steak 12oz	£22.00
Fillet Steak 10oz	£24.00

All the above are served with grilled courgette & sautéed new potatoes, accompanied by your choice of the following sauces,

- Béarnaise
- Green Peppercorn
- Creamy mushroom & garlic
- Lemon butter sauce
- Red-Wine Jus

Modern Mains

Pumpkin Risotto (v) £12.50

Roasted Crown Prince, Kobacha & Butternut Squash,
Arborio rice & spelt, sage, truffle popcorn

Pheasant £15.00

Glazed parsnips, chestnut & mushroom puree, chilli &
garlic sprouts, smoked bourbon jus

Belly of Sussex Boar £16.00

Slow-cooked for 18 hours, Pedro Ximinez soaked
prunes, crispy skin, celeriac & cobnut fregola

Local Red Mullet £ 17.00

Roasted with Ras el Hanout, pomegranate tabouleh,
romanesco, carrot & cumin puree

Monkfish £18.00

Seared scallop of monkfish, crispy chorizo, salt cod &
lemon Brandade, saffron aioli

Venison £18.00

Purford estate reared venison, slow cooked shoulder,
seared liver, buttered kale & truffled potatoes,
juniper berry jus

Lobster & Prawn Ravioli £19.00

Native lobster, butter-poached prawns, hazelnut
buttered autumn roots, vanilla & shellfish bisque

Fillet of Sussex Beef £22.00

Truffle macaroni cheese, champagne pickled cabbage,
slow braised brisket

'Supplied by Westdene Butcher's, our meat is hung to maturity allowing its natural enzymes to produce mouth-watering tenderness & delicious flavours. With beef & lamb from the South Downs, Westdene cuts down on food miles as well as creating new markets for farmers, helping to boost our local economy...'

Sides

Chunky Chips	£3.50
(with parmesan or truffle, supplement	£1.00)
Stuffed 'garlicky' Portabello mushroom	£3.50
Mixed green vegetables, sesame & soy	£2.50
Rocket & tomato salad	£2.50
Olive oil mashed potato	£2.50
Creamy savoy cabbage & crispy pancetta	£2.50
Roast root vegetables	£2.50