<u>To Start</u>



From the Sea

Fresh Fish of the Day in Beer Batter Rustic Chips, Petit Pois & Tartare Sauce £14.00

Roast Fillet of Salmon Crushed Potatoes, Lobster sauce £16.00

> Pan Fried Sea Bream Warm Nicoise salad £19.00

Grill menu

All Steaks are cooked to your preference and originate from Sussex Served with Rustic chips or Creamed Potatoes, Portobello Mushroom, Vine Roasted Tomato and Watercress

> 6oz Fillet of Beef £29.00

> 8oz Rump Steak £19.50

8 oz Rib Eye Steak £24.50

Lamb Leg Steak £22.50

Seafood Mixed Grill King prawns, scallop, and salmon £22.50

> Sauces All £1.50 each

Béarnaise Hollandaise Peppercorn Red Wine Jus

Please note that all dishes marked (V) are Vegetarian and those marked (VoR) are dishes that can be Vegetarian on Request.

Please note all our dishes may contain nuts or nut derivatives. Should you have any questions regarding the content or preparation of our dishes please ask a member of staff.

Freshly made Soup of the Day £5.00

Parma Ham, Buffalo Mozzarella, Tomato Salad £9.00

Traditional Smoked Salmon Horseradish Crème Fraiche, Capers, Lemon, Shallots £9.50

> Chicken & Duck terrine Fruit Toast, Onion Jam £8.50

Caramelised Onion Tatin Balsamic and Rocket Salad (V) £8.00

Poached Hens Egg and Hollandaise Asparagus, Tomato Chutney, Toasted English Muffin (V) £7.50

Salads

All Salads can be served as either a starter or main course sized portion

Caesar Salad Marinated Anchovies, Shaved Parmesan & Toasted Croutons (VoR – Dressing contains Anchovies) £5.50 / £9.50

> Cajun Chicken Caesar Salad £6.50 / £11.00

Feta and Cherry Tomato Salad Red Onion, Gem Lettuce, Lemon Dressing (V) $\pm 6.50/\pm 9.50$

Seafood Salad King Prawn and Shrimp £9.50/£13.50

Main Courses

8oz Hand Made Beef Burger Floured Bap, Cured Back Bacon, Smoked Cheese, Rustic Chips £14.00

Cajun Chicken Burger Floured Bap, Cured Back Bacon, Smoked Cheese, Rustic Chips, £14.00

Slow cooked Rump of Sussex Lamb Potato Mille Feuille, Petit Pois a la Française, Rosemary Jus £19.00

> Pan Fried Chicken Breast Bubble & Squeak, Vichy Carrots £15.00

Slow Cooked Belly of Pork Apple Chutney, Red Cabbage, Rosti Potato, Cider Jus £16.00

Sun blushed Tomato and Asparagus Risotto (V) Rocket, Parmesan Shavings £13.00

Pasta Menu

Your choice of Linguine (V) or Penne pasta (V) with any of the following sauces :

Chilli Arabiatta Sauce (V) ; Florentine Sauce (V) ; Cajun Chicken and Spinach Sauce; or Garlic Butter and Artichoke (V) All at £11.00

King Prawn and Lobster Sauce £14.00

All prices are inclusive of VAT at the current rate.

Guests on a dinner inclusive package can enjoy an allocation of $\pounds 25$ towards this menu

Side Plates All £3.50 each

Rustic Chips (V)

Creamed Potatoes (V)

Buttered Vegetable Panache (V)

Sautéed Green Beans (V)

Tossed Mixed Salad (V)

Potato Mille Feuille (V)

<u>To Finish</u>

Banana Sticky Toffee Pudding Pecan and Maple Ice Cream £8.00

Double Chocolate Brownie Honeycomb Ice Cream £7.00

> Exotic Fruit Plate Lemon Sorbet £6.50

Iced Chocolate and Peanut Parfait Caramel Panna Cotta £7.00

> Raspberry Crème Brulee Lemon Biscotti Biscuits £7.00

Selection of Local Cheeses with Biscuits £7.00

Selection of Chefs Choice Ice Creams and Sorbets £5.50