

PRE-DINNER COCKTAIL SELECTION

COCKTAIL OF THE MONTH
AN EXCITING, SEASONAL CREATION
FROM OUR BAR TEAM - £14.00

CHAMPAGNE SUPERNOVA
FRESH BLACKBERRIES, FRESH
RASPBERRIES, PEACH LIQUEUR
AND CHAMPAGNE - £14.50

CHINA GROVE
VODKA, FRESH CUCUMBER,
LYCHEE LIQUEUR, APPLE JUICE,
LIME JUICE & SUGAR SYRUP - £14.00

ELDERFLOWER FIZZ
ELDERFLOWER LIQUEUR,
HENDRICKS'S GIN, LEMON JUICE
& CHAMPAGNE - £14.50

STARTERS

SOFT BOILED HEN'S EGG, CONFIT OF CEP & PORTBELLO MUSHROOMS,
BLUE CHEESE CREAM.....8.95
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OF 426 CHENIN BLANC, STONEDALE, SOUTH AFRICA 2011

GOLDEN CROSS GOATS CHEESE PARCEL,
SALT BAKED BEETROOT, DANDELION & EIGHT YEAR OLD BALSAMIC.....9.00
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OF 415 SAUVIGNON BLANC, WILD SOUTH, NEW ZEALAND 2010

CORNISH CRAB, AVOCADO, LEMON THYME JELLY
MIX GARDEN SALAD.....9.95
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OF 328 PINOT GRIGIO, DE STEFANI, ITALY 2010

PAN SEARED DUCK LIVER , PUY LENTILS, SMOKED BACON,
GARDEN CHIVES.....10.95
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OF 744 CARMENERE/ SYRAH, CHILE 2009

HAND-DIVED SCALLOPS, TOMATO HASH, GARLIC BROWN BUTTER
CORIANDER CRESS.....11.95
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OF 211 PETIT CHABLIS, DOMAINE DE LA MOLIERE, FRANCE 2009

TERRINE OF LOCAL QUAIL, SEMI-DRY GRAPES WITH
SCOTCH QUAIL EGG & TRUFFLE MAYONNAISE.....9.50
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OF 760 MERLOT/ CABERNET, LADYBIRD, SOUTH AFRICA 2009



TABLE D'HOTE MENU

STARTERS

SOUP OF THE DAY

BEEF SHIN BALLONTINE,
CAULIFLOWER PICCALILLI

PAN FRIED PRAWNS,
SHELLFISH BISQUE,



MAINS

ROASTED RUMP OF BEEF,
POTATO DAUPHINOISE,
RED WINE JUS

PAN FRIED POLLOCK
SAUTÉED SPINACH,
BUTTER SAUCE

WILD MUSHROOM RISOTTO



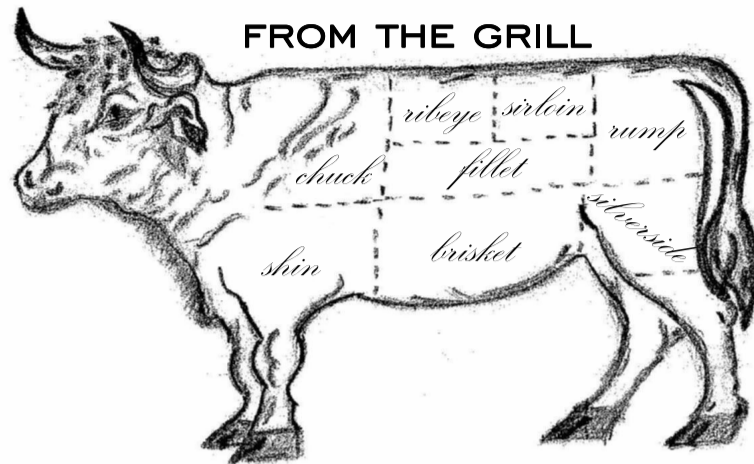
DESSERTS

ETON MESS

CHOCOLATE FONDANT,
RASPBERRY COMPOTE,
RASPBERRY SORBET.

SELECTION OF HOME MADE
ICE CREAM AND SORBET

FROM THE GRILL



8 OZ FILLET OF SUSSEX RED,
SEARED BONE MARROW.....26.80

10 OZ PURE BRED SUSSEX RIB EYE.....24.50

8 OZ SIRLOIN OF LOCAL ANGUS.....21.50

12 OZ T-BONE STEAK OF LOCAL ANGUS.....21.90

SAUCES:

BORDELAISE, BÉARNAISE, BLUE CHEESE BUTTER, PEPPERCORN

BARNESLEY LAMB CHOP.....21.50

MIDDLEWHITE PORK CHOP.....19.50

MAINS

LOIN OF ENGLISH ROSE VEAL, BRAISED BABY POTATOES,
KING OYSTER MUSHROOMS.....24.00
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OR BOTTLE OF 453 GRENACHE ROSE, AUSTRALIA 2009

ROASTED LOCAL WHOLE BABY CHICKEN, RISONE PASTA, BABY LEEKS,
CARAMELIZED SALSIFY, JERSEY ROYAL CRISPS.....20.50
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OR BOTTLE OF 293 SANCERRE, LES LONGUES, FRANCE 2009

POACHED LOBSTER, GLAZED WITH THERMIDOR SABAYON ,
BUTTER SAUTEED YOUNG BABY SPINACH.....24.90
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OR BOTTLE OF 373 CHARDONNAY, ESTANCIA, U.S.A 2007

SEARED FILLET OF STONE SEA BASS, AUBERGINES PUREE,
BABY ARTICHOKE, CHERVIL CREAM & DRIED LEMON.....21.50
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OR A BOTTLE OF 426 CHENIN BLANC, STONEDALE, SOUTH AFRICA 2011

CONFIT FILLET OF SCOTTISH SALMON, FRESH WATER CRAYFISH,
TOMATO EMULSION, CRUSHED POTATOES WITH GREEN OLIVES.....20.50
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OR BOTTLE OF 328 PINOT GRIGIO, DE STEFANI, ITALY 2010

GOAT CHEESE PITHIVIER, ROCKET SALAD, BUTTER & CHIVES SAUCE.....16.50
OUR RECOMMENDATION FOR THIS DISH IS A GLASS OR BOTTLE OF 415 SAUVIGNON BLANC, WILD SOUTH, NEW ZEALAND 2010

SIDES 4.00

ROCKET & PARMESAN SALAD
MIXED LEAF SALAD
TRADITIONAL CAESAR SALAD
CHERRY TOMATO &
SHALLOT SALAD

BUTTERED NEW POTATOES SAUTÉED MUSHROOMS
CHUNKY CHIPS CHANTENAY CARROTS
MASH POTATOES GREEN BEANS
DAUPHINOISE POTATO

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.
THIS CHARGE IS PAID DIRECTLY TO THE STAFF SERVING AND COOKING FOR YOU.
WE DON'T EXPECT YOU TO PAY THIS UNLESS SERVICE MEETS YOUR EXPECTATIONS

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES,
PLEASE SPEAK TO A MEMBER OF OUR STAFF