

Your evening with us will start
with a complimentary selection of Canapés to
enjoy with your pre-Dinner Drinks

**Please note ~ if you do not order a Starter you may have a wait for your main
course as all our dishes are fresh cooked to order**

We are happy to cater for any special dietary requirements
so please do not hesitate to talk to us

Two Courses £27.00
Three Courses £35.00
with Supplements as marked

Starters

Selsey Crab and Smoked Salmon Mousse on Cucumber
with Pea Shoots, Crab and Lime Sauce

Duck Ham and Game & Pistachio Sausage on Celeriac Remoulade
with Sweet Tomato, Leaves and Balsamic Dressing

Carpaccio of Rare Breed Sussex Beef with caramelised Shallot Dressing,
Quails' Eggs, Leaves and Parmesan

Petit Pois Velouté with Mint Oil and a Potato Basket of
Soft Boiled Quail's Egg **V**

Goats' Cheese wrapped in Ratatouille, on a Red Pepper Coulis with
Baby Leaf garnish **V**

Textures of Beetroot with Smoked Haddock, Smoked Haddock
& Horseradish Foam, Salad garnish

Delicacies (£3.00 supplement)

Seared Scallops on Potato and Courgette Blinis with Sauce Vièrge

Pan Fried Foie Gras on toasted Brioche, Shallot and Raspberry
Vinegar Sauce

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Mains

FISH

Symphony of the Sea ~ Fillets of Fish, Scallops, and Tempura Prawns in
Sauce Escabèche

Fish of the Day cooked at the whim of the Chef

MEAT

South Downs Lamb Fillet, Croustade of Braised Leg, Carrot Velouté, Baby Leeks, Pickled
Red Cabbage, melted Onion and Potato Boulangère, Lamb Jus

Spiced Belly of Pork with Crackling, Dijon Puree,
Caramelised Apples, Buttered Greens with Pancetta, Cider and Honey Jus

Warm Salad of Duck Breast, Parmentier and Sweet Potatoes,
Leg Confit Beignets, Sweet Potato Crisps, Shallots, Caramelised Walnuts,
Balsamic Dressing

Fillet of Pure Breed Beef with Peppercorn crust, Pink & Green Peppercorn Sauce,
Petit Pois a la Francais, Carrot Crisps, Smoked Potato Puree
(£8.00 supplement)

Fillet of Pure Breed Beef with Seared Foie Gras,
Truffle Sauce, Parmentier Potatoes, Green Beans
(£10.00 supplement)

VEGETARIAN

Tempura Vegetables with Carrot Velouté and baby Leeks **V**

Sweet Potato & Pistachio Nut Ravioli, Spinach, Roasted Shallot Beurre Blanc **V**

All our Main Courses are inclusive of Vegetables designed
to complement the dish

Pudds

Banana & Praline Ice Cream, Praline, Banana Gateaux,
caramelised Banana, Caramel Sauce

Dark Chocolate Orb filled with Marquise and Raspberries
on Raspberry Coulis

Crème Brulée Surprise with marinated Strawberries,
Honeycomb, and Tarragon

Selection of Fruit Sorbets in a Brandy Snap Basket
on a Red Berry Coulis

Quartet of Desserts ~ A selection of miniature
desserts for those who can't decide!
(£3.00 supplement)

Selection of English & French Cheese & Crackers (£3.00 supplement)

May we suggest a glass of our House Pudding Wine with your dessert
Beaumes de Venise ~ Domaine des Bernadins Castaud-Maurin 2005

@ £7.00 per glass

Sauternes ~ Carmes de Rieussec 2003

@ £8.00 per glass

Or perhaps a half bottle of Champagne

Grand Duchène Brut NV @ £19.00

Or with your Cheese ~ A glass of our House Port ~

Taylor's 10 year old Tawny @ £5.00/£7.00 or
Royal Oporto ~Quinto do Corval 1977 @ £6.00/£8.00

Tea and Coffee with home made petit fours

Cafetière of Coffee

Or Pot of Selection of Teas and Infusions

£3.25 per head