

## Starters

<b>Consommé , crème , bisque , broth or chowder</b> Please ask for today's soup	£6.00
<b>Hand picked south coast crab salad</b> Mango salsa, pea shoots, ribbons of pickled cucumber	£11.00/£22.00
<b>Smoked trout from the Sussex High Weald smokery</b> Spring onion, watercress salad, salmon caviar, horseradish cream	£8.00
<b>Duck liver parfait</b> Sweet pickled vegetables, toasted fruit loaf, Port wine reduction	£7.00
<b>Seared south coast scallop &amp; aromatic pork belly</b> Aniseed and carrot puree, crackling, shiso leaves salad	£9.00/£18.00
<b>Savoury cheese cake</b> Golden Cross goats' cheese, pickled beetroot, apple wafers	£7.00
<b>Asparagus spears</b> Poached egg, cured bacon, truffle vinaigrette, Lord of the 100's shavings	£7.00
<b>South coast sardines from the grill</b> Harissa rub, tomato, parsley and garlic salad	£6.00

## Grills from the land

<b>14oz Double Cut Pork Chop (396g)</b> Gloucester Old Spot, grilled bone-in to maintain succulence	£15.00
<b>8oz/10oz English Rose Veal Cutlet (225g/283g)</b> Pale pink and very tender. It has the subtle, sublime flavour of mild beef	£25.00/£31.00
<b>8oz/10oz Sirloin steak (225g/283g)</b> Cut from the section behind the ribs, less fat	£17.00/£23.00
<b>8oz/10oz Rib Eye steak (225g/283g)</b> Cut from the rib section, juicy and tender but fattier	£21.00/£25.00
<b>8oz/10oz Fillet steak (225g/283g)</b> The most tender, no fat and little marbling	£26.00/£33.00
<b>8oz Classic Aberdeen Angus burger</b> Seasoned, course ground beef, char-grilled served with triple cooked chips.	£15.00
<b>8oz Sutton Hoo free-range Chicken breast</b> Fillet of chicken, char-grilled to perfection	£15.00

## Grills from the sea

<b>Line caught Mackerel, served whole</b> Oily fish, dark flesh, rich in flavour. Simply stuffed with herbs and grilled	£13.00
<b>8oz Darne of Scottish salmon</b> Marinated in orange and rosemary infused olive oil	£16.00
<b>Line caught Yellow Fin tuna steak</b> Found in warmer waters around the world, firm yet flaky	£18.00
<b>Monkfish tail "gigot"</b> Firm white fish with an almost meaty texture, rolled in citrus zests and served with butternut purée	£19.00

## Mains

<b>Pan roasted rump of lamb</b> Fondant potato, niçoise vegetables, gremolata, confit garlic	£19.00
<b>Sautéed suprême of chicken</b> Rösti potato, dry cured bacon, roasted artichoke, tarragon foam	£17.00
<b>Barbary duck breast</b> Confit shallot, Chantaney carrots, buttered mash, Port reduction	£17.00

## Vegetarian

<b>Jerusalem artichoke tarte tatin</b> 'Gratin' with Flower Marie cheese, wild rocket, tomato salad, pesto	£14.00
<b>Trilogy</b> Summer tomato, basil & Kalamata olive tart Pan-fried Taleggio and leek potato cake Warm beetroot & Golden Cross goats cheese crostini	£14.00
<b>Halloumi cheese gourmet burger</b> Lemon and oregano marinated char-grilled Halloumi cheese	£13.00

## On the side

<b>Sauces</b> Peppercorn, Creamy blue cheese, Béarnaise Sauce, Traditional Gremolata, Salsa Verde, Roasted garlic, Bone Marrow Gravy	£2.00
<b>Salads</b> Tomato and onion salad, dressed with oil & vinegar Simple, but tasty house salad Classic Caesar Salad and dressing	£3.00
<b>Potatoes</b> Triple Cooked Chips, Buttered Anya potatoes, Fondant, Dauphinoise, Mashed, Rösti	£3.00
<b>Vegetables</b> Spinach sautéed with garlic, Cauliflower Cheese, French beans sautéed with bacon, Mushroom fricassee, Braised Baby Cos lettuce, Chantaney Carrots	£3.00

## Dessert

Kent cider panacotta and apple brandy jelly Blackcurrant sorbet, apple purée	£6.00
English rhubarb and gooseberry fool Classic crumble topping	£6.00
Dark chocolate fondant Raspberries , crème fraîche	£7.00
Strawberry cheesecake Citrus vodka macerated English strawberries	£7.00
Coconut and lime tart Mango purée, passion fruit sorbet	£7.00
Selection of ice creams and sorbets Just ask us for today's flavours	£6.00
Seasonal fruit salad Vanilla bean ice cream	£6.00
Selection of Sussex cheeses Chutney, grapes, savoury biscuits	£8.00