

A LA CARTE MENU

STARTERS

Pan seared scallops in a crab cream sauce topped with gruyere cheese.	£9.50
Sussex goats cheese on anchovy toast with puy lentils.	£6.95
Thai marinated tiger prawns with noodles.	£8.95

MAIN COURSE

Loin of lamb, caramelised aubergine, pan roasted new potatoes, spring onions, cherry tomatoes, pinenuts in a rich maderia sauce.	£16.95
Chicken and wild mushroom pie, onion rings and pomme puree.	£14.95
Breast of duck, red cabbage, smoked banana puree, fondant potato in a light jus.	£17.95
Seafood risotto: Hake, Pollock, mussels and clams.	£13.95

DESSERTS

Sticky toffee pudding served with toffee sauce and vanilla ice cream.	£5.95
Knicker bocker glory.	£5.50
Chocolate brownie served with honey comb ice cream.	£5.95
Hot chocolate mousse and vanilla ice cream.	£5.95
Selection of Bare wash rose, Isle of Wight blue, Montgomery cheddar and Sussex charmer cheese served with quince jelly and biscuits.	£8.95
Selection of ice creams: Mint chocolate chip, honey comb, vanilla, chocolate, strawberry, rum and raisin	£5.50