



## Sample Autumn A la Carte Menu

### Starters

Beef red wine and Brighton blue, schiaffoni pasta, pangritata £8.95

Smoked duck ham, celeriac remoulade, chicory, Cumberland sauce. £8.95

Hampshire black pudding, pulled pork, caramelised onions, agrodulce. £8.95

Warm salad of beetroot, butternut squash, pickled shimeji mushrooms, garlic croutons, sherry vinegar reduction. £7.95

Crab Bisque, crab butter on toasted ciabatta. £9.50

### Mains

Pan roasted fillet of beef, bubble and squeak, savoy cabbage, roasted carrots, caramelised onions, peppercorn sauce. £33.95

Pan roasted venison haunch, black pudding hash, red cabbage, roasted butternut squash, red wine jus. £22.95

Pan roasted ras el hanout pork ribeye, roasted new potatoes, late autumn vegetable tagine, dukkah carrots. £19.95

Pan roasted cod fillet, bubble and squeak, savoy cabbage, roasted butternut squash, vermouth sauce. £21.95

Autumn vegetable and chickpea tagine, dukkah carrots, zhoug, roasted new potatoes. £17.50

Please inform us before ordering of any allergies or intolerances. Although great care has been taken to remove fish bones and shot, some may still be present.



## Desserts

Sticky toffee pudding, butterscotch sauce, crème fraiche sorbet £8.50

Flourless chocolate, rum and raisin brownie, chocolate and almond crumb, rum sauce. £8.95

Apple and blackberry cake, apple compote, Drambuie cream. £8.50

Rhubarb and apple crumble, ginger ice cream. £8.50

Local artisan cheese board £11.50

(Brighton blue, Tunworth, Rosary Goats Cheese, Strongman Cheddar)

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## Dessert Wines

£/75ml

Chateau la Fage, Monbazillac, 2017, France

£6

Brimming with ripe botrytised fruit, both complex and intense.

Stellar Heaven on Earth Organic, Muscat D'alexandrie, NV, South Africa

£7

Hints of roses, apricots and pine trees, light gold in colour, great with cheese.

Pfeiffer "Classic" Rutherglen Muscat, NV, Australia

£8

A rich and luscious fortified wine which lingers on the palate long after the wine has been enjoyed. TOP GOLD: Australian small winemakers show.

All other digestifs can be found in our drinks folder.