

Starters

Devilled pork belly, black pudding hash. £8.95

Chicken and smoked ham hock ballotine, bacon, celeriac and pearl barley risotto. £8.95

Tandoori spiced fish croquette, red masala sauce, pickled cucumber, coriander. £8.95

Grilled English asparagus, crispy Bresaola, smoked camembert, medjool date vinaigrette. £9.95

Smoked potatoes, grilled peppers, romesco sauce, black olive, toasted almonds. £8.95

<u>Mains</u>

Pan roasted fillet of beef, rösti potato, savoy cabbage and bacon, roasted carrots, Jerusalem artichoke purée, red wine jus. £35.95

Pan roasted duck breast, crushed new potatoes, grilled asparagus, petit pois, celeriac purée, agrodolce jus. £21.95

Pan roasted chicken breast, crushed new potatoes, savoy cabbage and bacon, roasted carrot, tarragon and mustard sauce. £18.95

Roasted chalk stream trout fillet, roasted new potatoes, Spanish pisto, salsa verde. £21.95

Spanish pisto, soft polenta, Manchego, basil dressing, croutons. £17.50



Desserts

Espresso martini panna cotta, coffee caramel, rum soaked raisins, chocolate and nut biscotti. £8.50

Apple sponge pudding, apple compote, caramelised apple, vanilla ice cream. £8.50

Chocolate Guiness cake, butterscotch sauce, malt ice cream. £8.50

Glazed pineapple, chilli and lime syrup, coconut sorbet, coconut tuille. £8.50

Local artisan cheese board £11.50

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

Dessert Wines	<u>£/125ml</u>	
Chateau la Fage, Monbazillac, France	£11	
Brimming with ripe botrytised fruit, both complex and intense.	37.5 cl Bottle	£28
Stellar Heaven on Earth Organic, Muscat D'alexandrie, South Africa	£12.50	
Hints of roses, apricots and pine trees, light gold in colour,	37.5cl Bottle	£31
great with cheese.		
Pfeiffer "Classic" Rutherglen Muscat, Australia	£13	
A rich and luscious fortified wine which lingers on the palate long	50cl Bottle	£43
after the wine has been enjoyed.		
TOP GOLD: Australian small winemakers show.		