



2 COURSES

≈ £19.50 ≈

3 COURSES

≈ £22.50 ≈

STARTERS

CHICKEN LIVER PATE
with cornichons,
Bramley apple chutney
& toast

CHARRED MACKEREL
with pickled cucumber and
wasabi mayo

PICKLED BEETROOT
with whipped goat's cheese
and basil pesto

SEASONAL SOUP
with crusty bread

MARINATED CRAYFISH
with avocado puree,
salad leaves and
mango & chilli salsa

MAINS

ROAST RUMP OF ENGLISH BEEF
with roast potatoes, Yorkshire
pudding and roasting jus

ROAST RUMP OF ENGLISH LAMB
with roast potatoes, seasonal
vegetables and roasting jus

ROASTED LOIN OF PORK
with crackling, roast potatoes,
cream shallots, seasonal vegetables
and roasting jus

SAUTÉED BREAST OF CHICKEN
ROLLED IN PANCETTA
stuffed with a tarragon mousse,
buttered spinach, champ potato and
Portobello mushroom sauce

SAUTÉED FILLET OF SEA BREAM
with white Selsey crab, basil mash
and sauce vierge

PARMESAN AND SPINACH
RISOTTO
with rocket & parmesan salad with
truffle dressing

DESSERTS

BRAMLEY APPLE AND PLUM CRUMBLE
with vanilla ice cream

CHOCOLATE MACAROON
filled with Nutella and
Chantilly cream

WARM TREACLE TART
with yoghurt, lemon and
vanilla sorbet

COCONUT PANNACOTTA
with a soft peach centre and
macerated peaches

SELECTION OF ICE CREAMS
AND SORBETS

A SELECTION OF ENGLISH CHEESE
with quince jelly and biscuits

CAPPUCCINO
≈ £3.00 ≈

LATTE
≈ £3.00 ≈

COFFEES

FLAT WHITE
≈ £2.80 ≈

CAFE AMERICANO
≈ £2.50 ≈

ESPRESSO
≈ £2.50 ≈

All ingredients are as locally sourced as possible. A discretionary 10% is added to tables of 6 or more.