

Menu

Starters

Garlic mushrooms on toasted Ciabatta	£3.95
Soup of the day with chunky bread	£3.95
Chicken liver parfait with red onion jam and Crostini	£3.95
Prawn and crayfish salad	£3.95
Monkfish and salmon fishcakes with sweet chilli dressing	£4.95

Main courses

Trio of fish with ratatouille	£9.95
Herb crusted Sea Bass with a tomato and basil sauce and Lyonnaise potatoes	£9.95
Mediterranean field mushroom stack with chips and balsamic glaze	£9.95
Whole plaice with sautéed mushrooms, stilton and new potatoes	£9.95
Turkey, ham and leek pie with new potatoes or chips	£8.95
Fillet of beef filled with homemade pate, whiskey and wild mushroom sauce	£12.95
Pan fried Barbary duck breast , orange and mango confit and parsnip puree	£9.95
Slow Roasted Pork Belly with bubble and squeak cake, crackling and honey mustard glaze	£8.75
Braised Southdown Lamb Shank with Dauphinoise potato and redcurrant and rosemary sauce	£9.95

All main courses come with a side of Vegetables

Desserts

Cointreau Chocolate Orange Torte with Chantilly cream £3.95

Citrus Tart, winter berries and cream £3.95

Steamed Banana, Pecan and Toffee Pudding with crème anglaise

and chocolate sauce £3.95

Hot Cabinet Pudding – pain au chocolate bread and butter pudding

with Belgium chocolate ice cream £3.95

Sorbets and ices Please ask your server for today's choices £3.95

South East Cheese Board £3.95

Norbury Blue- Medium matured semi hard blue cheese, excellent flavour. Dorking Surrey.

Broadoak Farmhouse Cheddar- Matured on the cloth for 14 months a real bite. By Cliff and Julie Dyball, Stone gate East Sussex.

Lyburn gold- Young but powerful cheese with a great cumin flavour.

Freshly brewed Tea or Coffee £1.60

(Please ask your server for our selection of teas, coffees and liquor coffees)