

~ **Set Menu - June 4th** ~

(V) Soup of the Day  
cheddar and sage crouton, warm sourdough (2, 7)

Ham Hock, Pea and Smoked Applewood Croquettes  
mustard mayonnaise (2, 12,13,14)

Spiced Ginger Crab, toasted ciabatta (2, 3)

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Roast Local Sirloin of Beef, Yorkshire Pudding  
seasonal vegetables, dripping roast potatoes and horseradish sauce (2, 7, 14)

Roast Leg of English Lamb  
seasonal vegetables, dripping roast potatoes and mint sauce (2, 7, 14)

Roast Leg of Pork  
seasonal vegetables, dripping roast potatoes, apple sauce (2, 7, 14)

(V) Wild Mushroom and Spinach Linguine  
mixed leaf salad (2, 9, 14)

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White Chocolate Cheesecake  
with grenadine and raspberry coulis (2, 7, 4)

Chocolate Fudge Brownie  
with vanilla ice cream (2, 4, 7)

Vanilla Ice Cream with butterscotch sauce (7)

*All our meat is supplied by John Murray of Loxwood*

**Main Course 12.00**

**Two Courses 16.00 Three Courses 19.00**

**Starters.....**

Charlie's Smoked Trout, toasted ciabatta, sweet pickled beetroot, watercress (2, 4, 5) 7.50

Chicken Liver Parfait, red onion marmalade, toasted brioche (2, 7) 7.00

Twice Baked Goat's Cheese and Spinach Soufflé, on rocket, balsamic glaze (2, 4, 7) 6.50

(V) Roquefort, Poached Pear and Candied Walnuts, curly endive and pea shoots 6.50

**To follow.....**

Balsamic Marinated Chicken, Avocado, Asparagus and Crispy Pancetta Salad (9, 14) 12.00

Seared Tuna Loin, pineapple and mango salsa, samphire, minted new potatoes 14.00

Sussex Smokey - smoked haddock, prawns, creamy cheese sauce, Sussex cheddar and bread crumb crust, twice cooked chips and salad leaves (2, 3, 5, 7, 9) 12.00

Duck Breast, Chinese style noodles, steamed pak choi, hoisin, ginger and chilli sauce 14.50

(V) Wild Mushroom and Spinach Linguine, mixed leaf salad 12.00

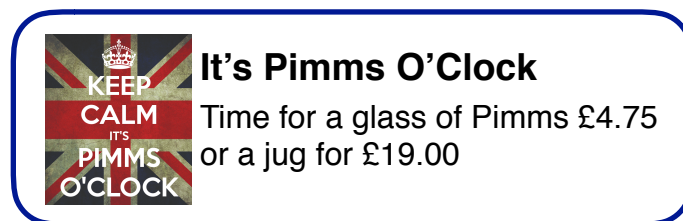
## **Sides.....**

Garlic Ciabatta (2, 7) 3.00                      Cheesy Garlic Ciabatta (2, 7) 3.50  
Chips 3.00    Cheesy Chips with Red Onion (7) 4.50  
Dressed Mixed Leaf Salad (9) 2.50          Fresh seasonal vegetables 2.50

## **To finish.....**

Banoffee Pie with toffee sauce (2, 7) 6.50  
Chocolate Fudge Brownie with vanilla ice cream (2, 4, 7) 6.50  
Bailey's and White Chocolate Brulée, shortbread (2, 4, 7) 6.50  
Sticky Toffee Pudding with warm toffee sauce and vanilla ice cream (2, 4, 7) 6.50  
White Chocolate and Grenadine Cheesecake, raspberry compote 6.50  
Vanilla Ice Cream with warm butterscotch sauce (7) 5.50  
Affogato - a scoop of vanilla ice cream with a shot of hot espresso coffee (7) 4.50  
Bennett Farms Ice Cream:  
DevonToffee (7)  
Salted Caramel (7)            per scoop 1.75  
A Selection Local Sussex Cheeses with quince jelly:  
Sussex Charmer, Burwash Rose, Barkham Blue and Smoked Applewood (2, 7) 8.50

(An optional 10% service will be added to tables of six or more)



### Allergen Key:

1 = Celery    2 = Cereals containing gluten    3 = Crustaceans    4 = Eggs    5 = Fish    6 = Lupin  
7 = Milk    8 = Molluscs    9 = Mustard    10 = Nuts    11 = Peanuts    12 = Sesame Seeds  
13 = Soya    14 = Sulphur dioxide/sulphites