

Starters

Jerusalem Artichoke Soup with truffle oil	£8.95
King Prawns Sautéed in shallots, white wine and garlic	£12.50
Pan Fried Scallops with pea puree, micro salad, balsamic reduction and parsnip crisps	£12.95
Crisp Duck Salad with cucumber, spring onion, mixed leaves & a hoi sin dressing	£8.95
Slow Roasted Crisped Pork Belly with mild mustard and apple compote	£8.95
Pan Fried Halloumi with Mediterranean vegetables, spinach, black olive pesto & tomato relish v	£8.75
Shallot & Mushroom Potato Cake, tomato & rocket salad, balsamic & grain mustard mayo (Vegan)	£8.65
Mushroom Risotto with truffle oil and Twineham Grange shavings v	£8.75
<i>Served as a main course</i>	£16.75

Main Course

Beef Wellington with mashed potato, spinach & red wine jus	£27.50
Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad	£25.75
Confit Duck Leg with braised red cabbage, mashed potato and red wine jus	£17.95
Sea Trout Fillet with roasted new potatoes, tender stem broccoli & a prawn & saffron cream sauce	£20.75
Almond Crusted Halibut Fillet, potato cake, wild mushrooms, sugar snap peas, & a shallot and white wine cream sauce	£23.95
Potato Gnocchi, rocket pesto, sun blushed tomatoes, toasted almonds and grated lemon (Vegan)	£16.25
Aubergine Alla Parmigiana with lightly spiced tomato & Provençal vegetable ragu and a cucumber and rocket salad v	£16.25

Side Orders

French fries	£4.00	Mixed vegetables	£4.00
Mashed potato	£4.00	Mixed salad	£4.00
	Wilted spinach		£4.00

Desserts

Chocolate Fondant with vanilla ice cream (please allow 12 minutes)	£6.95
Vanilla Panna Cotta with Cognac flambéed prunes	£6.95
Sticky Toffee Pudding with white chocolate ice cream	£6.95
Orange & Saffron Poached Pear, cinnamon mascarpone & toffee sauce (Vegan option available)	£6.95
Raspberry Crème Brûlée	£6.95
Trio of Sorbets (Passion Fruit, Lime & Raspberry) (Vegan)	£6.95
Selection of Cheeses with celery, grapes, chutney and water biscuits	£9.95

If you have any allergies or dietary requirements, please let your server know
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Art by www.nicholasjuett.co.uk

