

Sharing Nibbles

Sliced Bread & Dipping Oils	3
Mixed Pitted Olives in Herbs	4.5
Garlic Ciabatta	4
Garlic Ciabatta, Mozzarella	4 .75
Chilli Beef Nachos, Cheese, Sour Cream, Guacamole	9
Sticky Mini Chorizo (9), Tomato & Balsamic Dip	7
Deville White Bait, Paprika Mayo	7.5
Caramelised Figs & Parma Ham with Balsamic	7

Starters

* Homemade Soup, Crusty Bread – ask for details	5
* Brie & Goats Cheese Bonbon with Buttered Braised Puy Lentil & Sherry Vinaigrette	8
* Asian Platter – Tuna Sashimi, Tempura Prawn, Sushi & California Rolls, Tsukemono Veg Horseradish and Pickled Ginger	9.5
* Wild Mushroom Risotto with Truffle Butter & Bella Lodi Cheese	7.5
* Crispy Chilli Beef with Egg Fried Sesame Rice, Ginger Vegetables & Sweet and Sour Chilli Sauce	8.75
* Chicken Liver Pate, Toasted Sour Dough, Onion Marmalade	8.75
* Chicken & Mushroom Tortellini with Creamed Leeks & Madeira Jus 9	
* Smoked Haddock Fishcake with Buttered Spinach & Poached Egg	8.75

Mains

* Corn Fed Chicken Supreme Filled with Chicken Mousse & Mushroom Duxelle, Artichoke Puree, Curly Kale, Fondant Potato, Shiitake Mushroom and Garlic Jus			16.5
* Slow Roast Pork Belly with Apple Puree, Crackling with a Pork Veloute and Veg Selection			17
* Fanned Marinated Gressingham Duck Breast, Caramelised Beer Braised Chicory, Candied Walnuts and a Sultana Jus, Vegetable Selection			18.5
* Duo of Venison – Fanned Local Loin & Mini Venison and Kidney Pie with Braised Red Cabbage & Redcurrants, Green Beans, Dauphinoise Potato, Parsnip Puree and a Red Wine Jus			22.5
* Fanned Rump of Local Lamb, Peas a la Francis, Dauphinoise Potato and a Thyme Scented Jus			18.5
* Wild Mushroom Arancini, Turnip & Horseradish Puree, Tenderstem Broccoli, Roast Squash, Twiningham Grange Cheese, Herb Oil & Balsamic (V)			15.5
* Falafel Burger, Red Cabbage & Raisin Salad, Sweet Potato Fries, Yoghurt, Cucumber & Dill Dip (v)			14
* Leek & Mayfield Swiss Style Cheese and Mushroom Lattice with a Chive Beurre Blanc and Veg (v)			15.5
* Chicken Caesar Salad – Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Dressing			14.5
* Meribel Salad – Prosciutto, Toasted Goats Cheese on Croutes, Mixed Nuts, Apple, Cherry Tomatoes & Walnut Dressing			14.75
* Lambs Liver & Crispy Bacon, Creamed Potato, Onion Gravy			11
* Traditional Speldhurst Pork Sausages, Creamed Potato, Red Onion Gravy			11.5
* Chicken Breast Burger topped with Smoked Applewood Cheese, Chipotle Chilli Mayonnaise, Coleslaw, Sweet Potato Fries	13	add Bacon	14
* Half Pound Beef Steak Burger, Chunky Chips, Smoked Applewood <u>or</u> Stilton	13	add Bacon	14
* Chicken and Leek Shortcrust Pastry Pie, Vegetable Selection, Gravy			15
* Harveys Ale, Steak & Mushroom Shortcrust Pastry Pie, Vegetable Selection, Gravy			15
* Sirloin – <i>Locally Sourced, 28 Day Dry Aged Steak</i> , Roast Field Mushroom, Plum Tomato & Chips, with Brandy & Black Peppercorn Sauce			23
* 330g Rib Eye – <i>Locally Sourced, 28 Day Dry Aged Steak</i> , Roast Field Mushroom, Plum Tomato & Chips, with Brandy & Black Peppercorn Sauce			28
* Pan Fried Fillet Steak with Brandy & Peppercorn Sauce, Mushrooms, Plum Tomatoes and Chunky Chips			29
* Goan Chicken Masala, Rice, Red Onion & Tomato, Raita, Poppadum's			15
* Pan Fried Bream Fillet, Pumpkin & Pea Risotto, Green Beans, Prawn Bisque & Herb Oil			16.5
* Thai King Prawn Curry, Rice, Cucumber & Coriander Salad			16
* Pan Fried Skate Wing au Poivre, Sautéed Cabbage with Bacon, Salsify, Fondant Potatoes and a Walnut & Green Peppercorn Vinaigrette			17.5
* Herb Crusted Fillet of Halibut with a Mixed Bean, Vegetable & Chorizo Cassoulet and a Broccoli and Salsa Verde			19.5
* Beer Battered Cod, Chunky Chips, Mushy Peas and Tartare Sauce			14.5

Dessert And Cheese

Homemade Desserts 6.75

Warm Brandy and Orange Rice Pudding with Marinated Prunes Trio of Mini Desserts– Fondant, Cheesecake, Sticky Toffee Pud Cheesecake of the Day - Enquire for today's flavour
Sticky Toffee Pudding, Toffee Sauce, Banana & Maple Ice Cream Seasonal Crumble with Cream, Crème Anglaise or Ice Cream Chefs Crème Brule - Almond Biscuit – Enquire for today's flavour Warm Chocolate Fondant, Fresh Berries, Vanilla Ice Cream

Homemade Ice Creams & Sorbets 6.5

3 Scoops, Brandy Snap and Fresh Fruit Garnish Ice Cream: Sorbet:
Rum & Raisin, Passion Fruit, Vanilla, Strawberry, Raspberry Chocolate, Mint ChocMango,
Cappuccino Strawberry,

Cheese Selection (Choose any 4) 8.5

Toasted Walnuts, Homemade Apple Chutney, Crackers,
Sussex Blue

Sussex Crumble Smoked Ashdown
Golden Cross Goats Cheese Brie
Camembert
White Stilton with Apricot