

STARTERS

Carpaccio of beef, fennel & chicory

7.00

Baked Camembert, smoked garlic & rosemary, toast soldiers

8.00

Shaved radish & celeriac salad, pomegranate, parmesan & white truffle oil

6.00

Oak smoked salmon, caper vinaigrette

7.00

Oven baked tiger prawns, slow roast garlic, thyme & lemon infused butter

7.00

Crab pâté, toast

7.00

SHELLFISH

Pan seared scallops, samphire grass

8.50 / 16.50

Half or Whole grilled lobster, mixed salad, garlic butter, lemon mayonnaise, string fries

19.00 / 36.00

Pan-fried whole Scottish Langoustines, lemon, garlic, parsley butter

8.00 / 15.00

Wild Cornish mussels served either marineres style with, garlic, white wine or in a Thai broth with chilli, ginger, lemongrass, coconut

8.00 / 15.00

Oysters (subject to availability)

1.70 each

SALAD

Confit of duck, pomegranate, raspberry, mixed leaf, shaved cucumber

12.95

Dressed Crab, mixed salad, tarragon mayonnaise

12.95

Caesar salad; baby gem leaf, croutons, anchovies, Caesar dressing. Choice of Chicken or Tiger Prawn

13.25

MAINS

Poached smoked haddock, mash, spinach, peas, whole grain mustard sauce
12.95

MSC Cod Loin, pea puree, crushed new potatoes, crispy pancetta
13.95

10oz, 21 day aged rib eye steak, hand cut chips, roasted vine tomatoes, beer battered onion rings
19.95

Seared duck breast, honey & soy glaze, stir fry vegetables, greens, ginger
16.95

Beer battered fish, hand-cut chips, watercress, homemade tartare
13.95

Free range chicken breast, sautéed new potatoes, pancetta, fennel
13.25

SUNDAY ROAST LUNCH (Available Sundays from noon)

Traditional style Sunday lunch with roast potatoes, Yorkshire pudding, buttered spinach and fresh vegetables. Choose from thick cut beef or our roast of the day
11.50

RISOTTO & PASTA

Crayfish, spinach & pea risotto
8.00 / 12.95

Seafood linguine, dill cream
8.00 / 12.95

Cherry tomato, smoked garlic & goats cheese linguine
7.50 / 11.50

Crab, chilli, coriander & spring onion linguine
8.00 / 12.95

Wild mushroom, rocket & white truffle risotto
7.50 / 11.50

Smoked haddock "kedgeree" style risotto
8.00 / 12.95

SIDES

Thick cut chips, String fries, Dressed salad, Green salad, Rocket & parmesan salad, Olive oil mash, Buttered spinach, Seasonal vegetables, Greens, New potatoes, Garden peas
3.00

All prices are in pounds sterling and include VAT. Service is not included. Some of our dishes may contain nuts. If you suffer from any allergies and/or need any help with our menu please ask to speak to a member of our management team or our chefs (who don't bite) and they will be pleased to guide you through our menu. All weights quoted are approximate. We accept cash and all major credit cards, washing up however, is not an option.

DESSERTS

Vanilla Panacotta, poached strawberries, shortbread

6.00

White chocolate, chilli & ginger cheesecake

6.00

Trio of crème brûlée; vanilla, raspberry & white chocolate, lemon & lime

8.00

Sticky toffee pudding, toffee sauce, vanilla ice cream

6.00

Summer pudding, clotted cream

6.00

Dark chocolate pot, clotted cream

6.50

Local cheese platter (Subject to availability & change)

8.50

Carolines Dairy Ice Cream, from Chalder Farm, Sidlesham, Nr Chichester. Choose from: Fresh Strawberry, Belgian Chocolate, Royal Bourbon Vanilla, Coffee Espresso, Honey & Ginger ,Hokey Pokey, Raspberry sorbet, Orange sorbet. (3 Scoops)

5.50

BEAN BREWS & INFUSIONS

Espresso	1.85	Tea	1.85
Double Espresso	2.10	Earl Grey Tea	2.00
Americano	1.95	Herbal & Fruit Teas	2.00
Cappuccino	2.40	Iced Coffee	2.50
Latte	2.40		
Flat White	2.50		
Machiatto	2.10		
Mocha	2.65		
Hot Chocolate	2.60		
Floater	2.50		
Liqueur Coffees	5.10		



DESSERT WINE

Scale 125ml 37.5cl Bottle

Yering Station Late Harvest Riesling (Australia)

6 7.25 18.25

Luscious honey with freshness of Nashi pear and lemon, complemented by a great natural acidity and minerality

DESSERT COCKTAIL

Espresso Martini: coffee espresso, Tia Maria, Baileys, Vodka

7.00

WHISKEY

Famous Grouse 2.60 Grants 2.60 Jack Daniels Sour Mash 2.70 Jim Beam Bourbon 2.70
Jameson Irish 2.70 Southern Comfort 2.70 Monkey Shoulder Blended Malt 3.30
Laphroaig 10yr 4.00 Highland Park 18yr 5.20 Drambuie 3.20 Glenfiddich 3.20

COGNAC, ARMAGNAC, CALVADOS

Courvoiser VS 3.20 Martel VSOP 4.70 Remy Martin VSOP 4.80 Hennessy XO 9.50
Janneau VSOP Armagnac 4.00 Grand Solage Boulard Calvados 4.00

PORT

Ruby Port 3.20

Grahams LBV 2003 4.20

Warres 1980 Vintage 9.50

OTHER

Baileys 3.30 Tia Maria 3.20 Creme de Menthe 3.20 Kahula 3.20 Sambuca 3.30 Cointreau 3.20
Grand Marnier 3.20 Disaronno Amaretto 3.20 Pernod 3.20 Goldschlager Cinnamon Schnapps 3.20

MILKSHAKES

Made with Caroline's Dairy Ice Cream. Choose your flavour from the ice cream selection

3.75