

Starters

H.Foreman Smoked Salmon
Cucumber Jelly, Oyster Leaves and Dill Sablé
£14

Parfait of Foie Gras
Salted Muscat Grapes & Toasted Hazelnut
Truffle and Thyme Baked Brioche
£14

Chilled Dorset Crab and Green Apple Salad
Apple Jelly and Coriander Leaves
£14

Roasted Veal Sweetbreads & Morels
Seared Foie Gras
Madeira Wine Reduction
£14

Slow Cooked Free Range Egg
Crisp Artichoke and Asparagus Salad
£12

Poached Scottish Langoustines
Roast Rabbit Saddle
Red Radish & Carrot Salad
£16

Buttered English Asparagus
Confit Lime,
Sauternes and Black Truffle Sabayon
£12

Main Courses

Loin of Sussex New Season Lamb
Herb Scented Vine Tomatoes, Glazed Beetroot
£28

Roast Fillets of John Dory
Orange Caramelised Endive, Confit Pine Nuts
£28

Poached and Roast Breast of Guinea Fowl
Truffle 'Macaronis and Foie Gras Boudin'
Morels and Broad Beans
£26

Blanquette of Wild Turbot
Poached Oysters, Oyster Emulsion and Braised Lettuce
£30

Roast Breast of Telmora Duck
Crisp Polenta, Caramelized Onions and Gooseberry Jelly
£28

Poached Fillets of Dover Sole
Crispy Potatoes & English Peas, Champagne & Caviar Velouté
£28

Grills and Roasts

Grilled 18oz Dover Sole, Warm Tartar Sauce £35

Char Grilled Fillet of Local Beef, Tomato, Mushroom & Béarnaise Sauce £32

Slow Roast Château Briand,
Celeriac and Truffle Mille Feuille, Glazed Artichoke,
English Asparagus & Truffle Sauce
£70 for two people

Please select your accompaniments £4 each

Pont Neuf
Braised English Peas

Creamed Potatoes
Green Leaf and Herb Salad

Jersey Royal Potatoes
Parmesan Battered Courgettes

Desserts

Sablé of Scottish Raspberries and Poached Pear
Milk Ice Cream and Raspberry Sorbet

£8

Late Harvest Sauvignon, La Playa, Colchagua Valley, Chile 2008 12% £ 5.50

Consommé of Summer Fruits

Orange Honey Blossom Ice Cream, Strawberry Meringues

£8

Orange Muscat & Flora, Late Harvest Brown Brother, Australia 2009 14% £5.50

Warm Strawberry Soufflé

Strawberry Ripple Ice Cream and Strawberry Crisps

(Please allow 10 minutes)

£10

Sauternes, Chateau Cameron, France 2006 14% £ 6.50

Banana and Chocolate Parfait

Salted Peanut Brittle, Caramel Sauce, Roasted Hazelnuts

£8

Black Muscat Elysium, Andrew Quady, California, USA 2007 15% £ 6.50

Dark Chocolate Marquise

White Chocolate Sorbet, Scottish Raspberries and Crystallised Pistachios

£8

Late Harvest Sauvignon, La Playa, Colchagua Valley, Chile 2008 12% £ 5.50

A Selection of British and French Cheeses from the Board

Truffle Honey and Charcoal Baked Biscuits

£13.50

Ramos Pinto Reserva Collector 19.50% £ 6.50

Ramos Pinto LBV Unfiltered 2004 19.50% £ 7.50

Ramos Pinto 10yr Tawny Matured in Wood 19.50% £ 12.50

Ramos Pinto 30yr Tawny Matured in Wood 19.50% £ 25.00