

# Reflections Restaurant

Lunch 12 - 2.30pm Dinner 6:30 – 9:30pm

## STARTERS

- Citrus Cured Scottish Salmon, Wilted Cucumber, Mustard and Mango Dressing £11
- Marinated Beetroot, 'Pearl Las' Blue Cheese, Pear & Walnut (v) £10
- Roasted Vine Tomato Soup, Roquette Pesto (v) £9
- Brixham Crab Mayonnaise, Soft Boiled Duck Egg, Brioche Croutons £15
- Half a Dozen Maldon Rocks, Shallot Vinegar, Homemade Brown Bread £16
- Baked South Coast Scallops, Mornay Sauce £14
- Tartare of Local Beef, Homemade Salad Cream, Butterhead Salad Hearts £12
- Hand Carved Foremans Smoked Salmon, Wheaten Bread & Lemon £14
- Flamed Shellfish Bisque, Tarragon & Brandy Cream £10
- Warm Scotch Egg 'Fen Place' Farmed Pork, Roasted Garlic Aioli, Watercress Salad £12

## MAIN COURSES

- Beer Battered Fish & Chips, Traditional Mushy Peas, Tartar Sauce £17
- Pan-Fried Calves Liver, Homemade Smoked Tomato Ketchup, Onion Rings, Crisp Bacon £18
- Roast Breast and Leg of Duck, Fondant Potato, Madeira Wine Sauce £19
- Grilled Plaice, Braised Lettuce and Sea Vegetables, Herb Butter Sauce £19
- South Downs Lamb, Hot Pot Potatoes, Braised Red Cabbage £20
- Basil Scented Native Lobster Macaroni, Confit Tomato £19
- Char Grilled Rib-eye, Twice Cooked Chips, Bone Marrow, Onion Rings and Béarnaise £25
- Roast White Chicken, Alsace Cabbage, Glazed Onions £18
- Roast Pumpkin & Wild Mushroom Risotto (v) £16
- Braised Daube of Beef, Honey Roasted Root Vegetables, Creamed Potatoes £20

## SIDE ORDERS £4.00

Twice Cooked Goose Fat Chips  
Buttered New Potatoes  
French Fries  
Buttermilk Creamed Potatoes  
Garden Leaf & Herb Salad

Fine Green Beans  
Sautéed Leaf Spinach  
Buttered Tender stem Broccoli  
Parmesan Courgette Fritters

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## CLASSICS

Alexander House Cheeseburger, Twice Cooked Goose Fat Chips, Onion Marmalade £16

Grilled Chicken Caesar, Garlic Croutons and Parmesan Shavings £12

Organic Turkey Club Sandwich, Fries or Salad £14

Fillet Steak Sandwich and Twice Cooked Goose Fat Chips £16

## DESSERTS £8.50

Lemon Grass Panna Cotta, Raspberry Sorbet, Hazelnut Biscotti

Sauternes, Ch. Cameron, 2005 14% £6.00

Warm Sussex Apple Cake, Butterscotch Sauce, Cinnamon Ice Cream

Late Harvest Sauvignon, La Playa, 12% £5.50

Opera Gateaux, Vanilla & Coffee Macaroon

Elysium Black Muscat, Quady, 2007 15% £6.50

Warm Sticky Toffee Pudding, Rum & Raisin Ice Cream

Elysium Black Muscat, Quady, 2007 15% £6.50

Orchard Pear Crème Brûlée

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

Plated Selection of British and French Cheeses

Ramos Pinto LBV 2004, 19.5% £6.50

Selection of Ice Creams and Sorbets

## FINE TEAS & COFFEES £4.50

Espresso, Cappuccino, Cafetiere, Latte

Earl Grey, English Breakfast, Jasmine, Peppermint, Lemon and Ginger, Fresh Mint,  
Camomile