



## **Fixed Price Menu**

### **Starters**

**Cream of Winter Vegetable Soup, Crème Fraiche & Croutons**

**Potted Duck Terrine, Plum & Apple Pickle with Sourdough Crisps**

**Wild Mushroom Risotto Croquettes, Sweet Roasted Garlic Mayo**

### **Moules Mariniere**

***Juicy Shetland Mussels cooked in a White Wine & Parsley Cream Sauce***

### **Mains**

**Beef, Sussex Ale & Root Vegetable**

**Steamed Suet Pudding, Creamed Potatoes & buttered Kale**

**Chargrilled Fillet of Pork, Roasted Vegetable, Herb & Parmesan Croquettes, Sage Butter**

**Poached Fillet of naturally Smoked Haddock, Grain Mustard & Pea Sauce & Creamed Potatoes**

**Crisp Puff Pastry Tart with Caramelised Onions, Blushed Tomatoes, Goats Cheese & Basil**

### **Desserts**

**Warm Pear & Almond Tart, Raspberry Puree & Vanilla Ice Cream**

**Steamed Syrup Sponge with Orange Anglaise**

**Lemon Curd & White Chocolate Bread & Butter Pudding with Cream**

### **Tea & Coffee**

**Served with Mini Chocolate Brownies**

**Filter Coffee £3.40**

**Range of Tea infusions £3.40**

**A range of Liquor Coffees £5.65**

**Latte, Cappuccino or Espresso £3.50**

### **Lunch menu Monday to Saturday**

**One course £8.95**

**Two course £12.95**

**Three course £16.95**

### **Dinner menu Sunday to Thursday**

**One course £12.95**

**Two course £17.95**

**Three course £23.95**