

November 2009

Starters

Warm Salad of Avocado and Roasted Vegetables with Vanilla
and Balsamic Dressing

£6.50

Smoked Shetland Salmon with Caper Berries and Lemon

£7.25

Spiced White Fish Soup with Crab and Ginger

£5.95

Salad of Parma Ham, Feta Cheese and Figs with a Basil Oil

£6.50

Prawn Cocktail with Shredded Iceberg and Marie Rose Sauce

£6.50

Chicken and Green Pepper Brochette with a Cashew Nut, Sesame
and Honey Glaze

£6.95

Herring Roes on Toast with a Garlic and Herb Butter

£5.95

Main Courses

(All dishes are freshly cooked to order and, when we are busy you might sometimes experience a delay for which we apologise, but please allow our Chefs time to prepare your meal to the best of their ability so that you relax and enjoy your visit to us)

Tempura of Vegetables with Sticky Rice and Chilli Sauce

£9.95

Roast Fillet of Cod on a Chickpea Cassoulet with Chorizo and Mussels

£12.50

Grilled Fillet of Sea Bass with Tiger Prawns, Green Beans and New
Potatoes, Mango and Chilli Salsa

£13.50

Braised Shank of Sussex Lamb on Creamed Potato, Green Beans and Minted Gravy

£13.95

Homemade Chicken and Chestnut Lasagne with a Herb Leaf Salad

£11.50

Fillet Steak/ Rump Steak with Pepper Sauce or Garni

£19.50/ £14.95

Selection of Desserts @ £5.25 which include:

Lemon and Rosemary Crème Brûlée with Shortbread Biscuits

Dark Chocolate and Mint Marquise with Chocolate Biscuits

Ginger and Orange Steamed Pudding with Orange Custard and Vanilla Ice Cream

Selection of Local Cheeses & Biscuits

Other Desserts Available

Please check with your waiter/ress for the availability
of Daily Specials as well as any of your old favourites and vegetables & potatoes