

Starters

Freshly homemade soup of the day <i>Served with a selection of artisan breads</i>	7.25
Seared King Prawns <i>With ginger, fresh chilli and coriander on a wild rocket salad</i>	11.00
Fresh Asparagus <i>With poached duck egg, lamb's lettuce and parmesan crumble</i>	11.00
Fresh Burrata Cheese & Char-Grilled Aubergines <i>With sun-dried tomato pesto and fresh basil</i>	10.50
Crab & Mango Timbale <i>With a spicy honey and lime dressing</i>	11.00
Serrano Ham and Fig <i>With mascarpone cheese and drizzled honey</i>	11.00
Homemade Chicken Liver Parfait <i>With Madeira and rosemary and served with sweet apple chutney and toasted brioche</i>	9.25

Pasta & Risotto

Asparagus & Green Pea Risotto <i>With mint pesto crème fraîche and parmesan</i>	18.00
Conchiglie Calamari <i>With wilted spinach, fresh chilli and plum tomato sauce</i>	19.00
Linguine prosciutto <i>With spring mushrooms and creamy mascarpone cheese</i>	18.00

Mains

Grilled Yellow Fin Tuna Nicoise <i>With fine beans, new potato, egg, black olives and anchovies</i>	25.00
Pan Seared Monkfish Medallions <i>With prawns and sauce vierge, served with wild rice</i>	24.00
Iberian Seafood Casserole <i>With chorizo, wild garlic, sweet peppers and new potato</i>	24.00
Harissa Crusted Lamb Rack <i>With minted yoghurt and saffron couscous</i>	24.00
Pan-Fried Calves Liver Provencale <i>With red peppers, shallots and fresh thyme confit on garlic mash</i>	22.00
Roasted Corn-Fed (on-bone) Chicken Supreme Madeira <i>With prosciutto and spring mushrooms sauce served with dauphinoise potato</i>	21.00

Pan-Fried Veal Cutlet <i>With lemon, capers and sage butter served with dauphinoise potato</i>	25.00
Char-grilled Prime English Fillet Steak <i>With béarnaise sauce or au poivre sauce served with hand cut chips</i>	32.00
Sussex Country Pork Sausages <i>Topped with crispy pancetta, onions and rosemary jus and served on a creamy mash</i>	17.00
Grilled Tomato and Burrata Cheese Tart <i>With basil pesto served with rocket salad and glazed balsamic</i>	20.00

Side Orders all at 4.50

Creamy mash
 Seasonal Mixed Salad
 Buttered New Potatoes
 Dauphinoise Potatoes
 Spinach with Garlic butter
 Tomato & onion salad
 Hand-cut chips
 Fine green beans
 Rocket Salad with shaved parmesan
 Minted Garden Peas
 Braised rice

Desserts all at 7.50

Homemade Strawberry Mousse *with white chocolate and fresh strawberries*

Homemade Harry's Bar Tiramisu

Rhubarb Sponge Pudding served with fresh custard

Chocolate Fondant served with crème fraîche

French Classic Apple Tart with vanilla ice cream

Selection of finest ice cream (vanilla, strawberry, chocolate)

Selection of finest sorbet (pear, lemon, mango)

Cheese Platter served with water biscuits, fresh grapes and apple & onion chutney

- Lincolnshire Poacher - a cross between cheddar and mountain cheese, sweet pineapple flavour, rich and savoury
- Delices de Bourgogne - pasteurised cow's milk triple cream cheese from Burgundy
- Devon Blue - firm creamy texture and a full mellow flavour from Devon