

Sample Lunch / Dinner Menu

Homemade broccoli and stilton soup

Smoked chicken, duck and chestnut terrine with cranberry and apple chutney

Chicory tart with crumble goat cheese

*Springs smoked salmon with shaved radishes,
crispy capers and lemon mayonnaise

*Sauté of wild mushrooms and pancetta served on a field mushroom
finished with a truffle infused butter

* Mussels with white wine cream and garlic finished with chopped parsley

~~o~~

Slow cooked braised steak with mushroom, onion and red wine sauce

Paupiette of trout with spinach, almond and grape cream sauce cream

Served with broccoli, carrot, snap peas and buttered new potatoes

Pearl barley risotto with asparagus, wild mushrooms and parmesan (V)

Seasonal salad with honey baked ham or Cheddar cheese

* Sirloin Steak ** Rib-Eye Steak

Served with chunky chips, slow cooked tomato and field mushroom

* Locally line caught cod in a crisp beer batter, chunky chips, mushy peas
and tartar sauce

** Rack of Sussex lamb with chateau potatoes, glazed baby vegetables and a red
wine jus

~~o~~

Queen of pudding topped with crisp meringue

Blueberry panna cotta

Selection of cheese and biscuits

* Selection of homemade ice creams

* Platter of fresh seasonal fruits with clotted cream or vanilla bean ice cream

*Langham banoffee sundae

*Crepes Suzette Grand Marnier and orange butter
served with clotted cream or vanilla bean ice cream

~~o~~

Royal Colombian blend filter coffee and mints

Tea and infusions available

2 Courses £16.00 3 Courses £21.00

Supplements are available from the menu at:

*** Starter £2.50 * Main course £5.00 ** Main course £7.50 * Dessert £2.50**

Allergen data is held on each of our dish ingredients.

Please ask your server in the restaurant should you require any more details.