

THE MEADOW

Week ending 16th May 2010

Lunch menu

Tuesday to Saturday 12pm – 2.30pm

Light bites

soup of the day with homemade bread	£ 4.75
Welsh rarebit with keens mature cheddar & Hepworth ale, homemade chutney	£6.50
Rye Bay smoked salmon with crème fraiche & pickled beetroot, homemade black treacle soda bread	£ 6.00*
Dorset crab & brown shrimp toasties with Sussex tomato salad (with which we recommend a 100ml glass of tio pepe fino at £4.00)	£ 6.75
Risotto of the day	£6.75/£10.00

Meadow classics

The Meadow fish & chips with home pickled onions, mushy peas & tartar sauce	£11.50*
Richard Vaughan's Middle White pork sausages with creamy mash potato & onion gravy	£10.50
The Meadow beef burger with triple cooked chips, homemade seeded bun, smoked bacon & melting cheddar cheese	£12.75
Home-hung aged rib eye steak with triple cooked chips cooked in dripping, Portobello mushroom béarnaise sauce	£18.75

Meadow taster boards

Traditional Ploughman's Mature cheddar, homemade piccalilli, bread & home churned butter, pickled onions, Scotch quails egg, radish & spring onion salad	£8.75
Fish board Rye bay smoked salmon with soda bread & crème fraiche, whitebait with tartar sauce, home pickled cockles, Dorset crab & brown shrimp toastie	£12.50

Sides

Creamy mash potato	£ 3.00
Triple cooked chips	£ 3.00
Sautéed greens of the day with smoked bacon	£ 3.00

We cannot guarantee the absence of nuts or nut oils in any of our dishes

THE MEADOW

Week ending 16th May 2010

Set menu

Lunch Tuesday to Saturday 12pm – 2.30pm
Early evening Tuesday to Saturday 6.30pm – 7.30pm

Two courses £12
Three courses £15

Starters

Scotch quails egg £ 2.00

Starters

Pea & ham soup with crème fraiche
Deville whitebait with homemade tartar sauce
Smoked ham hock & pistachio terrine with piccalilli & toast

Mains

Sussex Red breed beef meatballs with tomato,
chickpea & mild spices
Rye Bay cod & smoked eel croquette with beetroot
& spring greens, cockle mayonnaise sauce
Sussex spring onion & lemon risotto with ruby chard

Sides

Creamy mash potato	£ 3.00
Triple cooked chips	£ 3.00
Sautéed greens of the day with smoked bacon	£ 3.00

Puddings

Apple crumble with pecan nuts & nutmeg custard
Blood orange posset with ginger foam
Three scoops from our homemade ice cream selection

Vat is included in all prices
An optional 10% service will be added to the total
of your bill, which is shared between the staff who
served you today
(*MSC certified sustainable seafood)

The Meadow restaurant, 64 Western Road, Hove, East Sussex, BN3 2JQ
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THE MEADOW

Hove

Homemade puddings

Chocolate mousse <i>with honeycombe ice cream & The Meadow crunchie</i> <i>(With which we recommend a 125ml glass of Elysium black muscat at £7.50)</i>	£ 6.00
Rhubarb trifle <i>with sherry & almonds</i>	£ 5.50
Bramley apple crumble <i>with pecan nuts & nutmeg custard</i>	£ 5.50
Black treacle tart <i>with milk ice cream</i>	£ 5.50
Three scoops <i>Of homemade ice cream</i>	£ 5.50
Grilled English cheddar & ale <i>on toast with red onion marmalade</i>	£ 6.00
A selection of Sussex & English cheeses <i>with homemade preserve & breads</i>	£ 7.50
<i>Homemade chocolate truffles</i>	<i>£1 each</i>

Puddings wines

glass 125ml bottles 375ml

Les Clos de Paulilles 2006 Banyuls, France	(500ml) £27.50/£ 7.50
Chateau Theulet 2004 monbazillac, France	£22.00/£ 7.50

Sherries

glass 100ml bottles 375ml

‘Emlin’ Moscatel, Lustau solera reserve	£ 5.50
‘East India’ solera Lustau	£ 5.25

Sherries aged for thirty years

Matusalem olorosso, Gonzalez Byass	£31/£ 8.75
Noe Pedro Ximenez, Gonzalez Byass	£31/£ 8.75

Our friends

Today’s menu is constructed from a number of suppliers, friends & family who have a true passion for fine produce.

Our Longhorn beef & Middle White pork comes from Richard Vaughan at Huntsham farm. These rare breed are reared under the finest conditions in the lush Herefordshire countryside. As far as we’re concerned these are the best rare breed meats in the UK right now.

We also receive some excellent Sussex Red breed beef and local lamb from Tottingworth Farm near Uckfield.

Paul in Rye Bay provides us with some of the most amazing fresh fish caught direct from the bay. Paul’s boat is MSC registered meaning he provides us with only fish that is sustainable. He also has a wonderful little smoke house providing us with some fantastic smoked salmon amongst other fish.

Nick & Tim Assarati from Portland in Dorset supply us with a lot of our shellfish. Their crab is some of the finest I’ve ever come across along with their plump diver caught scallops & langoustine.

We use a great selection of local and organic vegetables & herbs from Stanmer Park, plus we have a great supply of tomatoes & mushrooms from Pulborough, West Sussex.

All our dairy products are sourced from Northiam dairies near Rye in East Sussex. They provide us with some of the best fresh cream & natural yoghurts amongst other things.

Our cress, salads & herbs come from Mike “Watts” in Kent who produces some fantastically innovative leaves. The farm now boasts over 300 acres of land producing a massive selection of vegetables and leaves.

Morghew park estate provide us with a wonderful selection of specialist potatoes

We also have a good number of fruit juices pressed from crop grown in Chegworth Valley, Kent. The range is 100% natural and very tasty!

Our wines are supplied by the excellent World of wine in Storrington, West Sussex who are always keeping up with our ever evolving wine list.
www.worldofwine.co.uk

Finally, a small selection of the vegetables, salads & flowers are sourced from my parent’s garden in West Sussex, thanks!