

THE MEADOW RESTAURANT

Hove

Table snacks

Homemade bread & home churned butter £ 1.00 per person
Pork scratching wheels with warm apple sauce £ 3.00
Pork, apple & rosemary scotch egg £ 3.50

Starters

Sweet potato soup, smoked mozzarella croquettes (v) £ 5.95
BBQ mackerel, pickled beetroot & horseradish crème fraiche £ 6.75
Duck rilette, port & onion chutney, toasted brioche £ 6.50
Crispy fried devilled whitebait, tarragon mayonnaise £ 6.00
Beef carpaccio, chicory, pearl barley & blue cheese dressing £ 7.50



By The Seaside

Rye Bay fish pie with brown shrimps, buttered
peas & broad beans £13.50

Beer battered Rye Bay cod & chips,
mushy peas, tartar sauce & home pickled onions £12.50



From The Field

Roasted butternut squash, feta & spinach tart, truffle
dressed leaves £ 10.50

Beetroot & goats cheese risotto with toasted
walnuts £6.75 / £11.00 (v)



From The Farm

Our traditional Sunday roasts are served with duck fat roasted potatoes & a selection of seasonal vegetables

Roasted Sirloin of Arun Valley beef, Yorkshire
pudding, shallot gravy & watercress £15.50

Slow roast shoulder of pork, apple & rosemary
stuffing, apple sauce & crackling £ 13.50

Side Dishes

Greens with garlic butter £ 3.00
Triple cooked chips, parmesan & truffle £ 3.25
Leaf salad with honey mustard dressing £ 3.50
Duck fat roast potatoes £3.00

Puddings

(Some of our puddings are cooked to order so please allow 20 minutes cooking time)

Bramley apple & rhubarb crumble, vanilla custard £ 6.00
Warm chocolate mousse, peanuts, honeycomb ice cream £6.50
Tonka bean panna cotta with mixed nut granola £6.25
Selection of ice creams £ 1.75 a scoop
Farmhouse cheeseboard selection £ 7.50
Chocolate, passion fruit & hazelnut truffle £ 1.25 each

Pudding sharing platter for two £15.00

A taste of three of our homemade puddings

Lunchtime Classics

(available Tuesday-Saturday 12.00pm-2.30pm)

Soup of the day with homemade bread £ 5.95

The Meadow Fish & chips £11.50