

THE MEADOW

Dinner menu

Puddings

Chocolate mousse <i>with honeycomb ice cream & Meadow crunchie</i> <i>(With which we recommend a 125ml glass of Elysium black muscat at £7.50)</i>	£ 6.00
Bramley apple crumble <i>With pecan nuts & nutmeg custard</i>	£ 5.50
Black treacle & pecan tart <i>with vanilla milk ice cream</i>	£ 5.50
Rhubarb trifle <i>with sherry & almonds</i>	£ 6.00
Three scoops <i>of homemade ice cream</i>	£ 5.50
Grilled cheddar & Hepworth ale Rarebit <i>with homemade chutney</i>	£ 6.00
A selection of Sussex & English cheeses <i>with homemade preserve & breads</i>	£ 7.50
Homemade banana chocolate truffle	£ 1.00 each
Meadow crunchie	£ 1.00 each

Pudding wines

Elysium black muscat by Andrew Quady, 2008 California, USA (375ml/125mlgl)	£22.00 / £7.50
Chateau Haut-Roqufort, 2006, Grand Vin de Bordeaux, France (375ml/125ml g l)	£22.00 / £ 7.50
Sweet Goat late harvest muscat by Tamaya, 2006, Limari Valley, Chile (375ml/125ml gl)	£18.00 / £ 6.50

Sherries

glass 100ml 'East India' solera Lustau	£ 5.25
Sherry aged for thirty years Matusalem olorosso, Gonzalez Byass	£ 8.75

Our friends

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

Tottingworth Farm, East Sussex • Portland shellfish, Dorset • Rye bay fish, East Sussex • Fin & Farm, Brighton •
Richard Vaughan at Huntsham farm, Herefordshire • Plantation pigs, Surrey • World of Wines, Storrington •
Northiam Dairy, East Sussex • Watts Farm, Kent • Chegworth valley, Kent • Mr & Mrs Murgatroyd, Sussex • Little
Ron, West Sussex • Bens Butchers, Lewes • Stamner Park Organics, East Sussex •
Morghew estate, Kent • Ringden farm, Sussex • Rock-A-Nore market, Eastbourne • Fletching glasshouses, Sussex •
Uncle Dick, Kinlet •

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 We cannot guarantee the absence of nuts or nut oils in any of our dishes. (*MSC certified sustainable seafood)

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Weekending 16th May 2010

Dinner menu

*Why not try a glass of extremely tasty Nyetimber 2003, classic cuvee, West Chiltington, West Sussex £ 7.50
glass / £36 bottle*

Snacks

Scotch quails egg	£ 2.00
Home cured ham (aged for 11 months)	£ 4.00

Starters

Pea & ham soup <i>with crème fraiche</i>	£ 4.50
Portland crab & brown shrimp toastie <i>with Sussex tomato & herb salad*</i> <i>(with which we recommend a 100ml glass of tio pepe fino at £4.00)</i>	£ 7.75
Devilled whitebait <i>with homemade tartar sauce</i>	£ 5.95*
Middle White pork, pistachio & black pudding ballotine <i>with cumquats</i>	£ 6.75
Duck liver parfait <i>with onion & beetroot chutney</i>	£ 6.50
English asparagus <i>with crispy pheasant egg, hollandaise sauce (v)</i>	£ 6.50

Mains

Locally picked Alexanders & Barkham blue cheese risotto (v) <i>with Sussex spring onions & walnut oil</i>	£10.00
Keens cheddar gnocchi (v) <i>with home dried tomatoes, sautéed mushrooms & watercress</i>	£10.50
Rye Bay cod fillet <i>with pan fried gnocchi, chorizo, ruby chard & wild garlic flowers</i>	£15.50*
Rye Bay lemon sole <i>served on the bone with purple sprouting, brown shrimp, capers & parsley</i>	£16.50*
Rare breed Middle White pork sausages <i>with creamy mash potato, onion & Hepworth ale gravy</i>	£12.75
Home hung aged rib eye steak <i>served with triple cooked chips, Sussex mushrooms & béarnaise sauce</i>	£19.75
Norfolk Free range chicken <i>with braised shallots, creamy mash potato, baby spinach & pine nuts</i>	£14.75

Sides

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