

## Dinner menu

### Puddings

Chocolate mousse <i>with honeycomb ice cream &amp; 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 &amp; nutmeg custard</i>	£ 5.50
Black treacle & pecan tart <i>with milk ice cream</i>	£ 5.50
Rhubarb trifle <i>with sherry &amp; 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 &amp; 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
<b>Sherry aged for thirty years</b> 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 •

9<sup>th</sup> May 2010

## Sunday lunch 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 &amp; 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*
Smoked ham hock terrine <i>with piccalilli &amp; warm toast</i>	£ 6.75
Duck liver parfait <i>with onion &amp; beetroot chutney</i>	£ 6.50
English asparagus <i>with crispy pheasant egg, hollandaise sauce (v)</i>	£ 6.50

### Mains

<i>(Roast are served with seasonal vegetables &amp; potatoes cooked in duck fat)</i>	
Slow roasted sirloin of Sussex Red breed beef <i>with Yorkshire pudding, roast shallot gravy, homemade horseradish &amp; watercress</i> <i>(Please note that we serve our beef pink, if you would like it well done then please ask)</i>	£13.50
Roast shoulder of Ryland lamb <i>with beetroot &amp; rosemary, homemade mint sauce</i>	£12.50
Slow cooked shoulder of Middle White pork <i>with crackling &amp; homemade Bramley apple sauce</i>	£12.50
Sussex spring onion & lemon risotto (v) <i>with radishes &amp; Swiss chard</i>	£10.00
Keens cheddar gnocchi (v) <i>with home dried tomatoes, sautéed mushrooms &amp; watercress</i>	£10.50
Rye Bay cod fillet <i>with pan fried gnocchi, chorizo, ruby chard &amp; pea shoots</i>	£15.50*
Rye Bay lemon sole <i>pan fried &amp; served on the bone with purple sprouting, brown shrimps, capers &amp; parsley*</i>	£16.50*
Rare breed Middle White pork sausages <i>with creamy mash potato, onion &amp; Hepworth ale gravy</i>	£12.75

### Sides

Roast potatoes cooked in duck fat	£ 3.00	Triple cooked chips	£ 3.00
Sautéed greens with smoked bacon	£ 3.00		