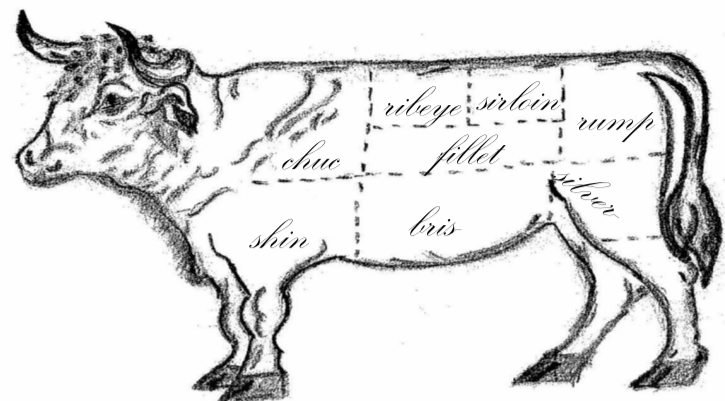


STARTERS

- SOUP OF THE DAY**.....7.50
- SOFT BOILED HEN'S EGG**
 Confit of cep, portbello mushrooms, blue cheese cream.....8.95
- GOLDEN CROSS GOATS CHEESE PARCEL**
 Salt baked beetroot, dandelion, eight year old balsamic.....9.50
 Our recommendation for this dish is a glass of 328 Pinot Grigio, de Stefani, Italy 2010
- CORNISH CRAB**
 Avocado, lemon thyme jelly, mix garden salad.....10.50
 Our recommendation for this dish is a glass or a bottle of 426 Chenin Blanc, South Africa 2011
- TERRINE OF LOCAL QUAIL**
 Semi dry grapes, scotch quail egg, truffle mayonnaise.....10.00
 Our recommendation for this dish is a glass of 211 Petit Chablis, Domaine de la Molière, France 2009
- HAND-DIVED SCALLOPS**
 Tomato hash, garlic brown butter, coriander cress.....14.50
 Our recommendation for this dish is a glass or bottle of 415 Sauvignon Blanc, New Zealand 2010
- PAN SEARED DUCK LIVER**
 Puy lentils, smoked bacon, garden chives..... 11.00

FROM THE GRILL



- 8 Oz Sirloin of local Angus.....24.00
- 10 Oz Pure bred Sussex rib eye.....24.50
- 12 Oz T-bone steak of local Angus.....24.00
- Sauces:**
 Bordelaise, Béarnaise, Blue cheese butter, Peppercorn
- Barnsley lamb chop.....21.50
- Tamworth pork chop.....19.50

MAINS

- CHAR- GRILLED BEEF TENDERLOIN WITH BONE MARROW**
 Baby fondant potatoes, slow cooked king oyster mushrooms.....26.95
 Our recommendation for this dish is a glass or bottle of 716 Rioja Crianza, Bodegas Lealtanza, Spain 2006
- POACHED LOBSTER WITH THERMIDOR SABAYON**
 Buttered young baby spinach,29.50
 Our recommendation for this dish is a glass of 211 Petit Chablis, Domaine de la Molière, France 2009
- ROASTED AND CONFIT OF LOCAL WHOLE BABY CHICKEN**
 Risone pasta, baby leeks, caramalised parsnips, maris piper potato crisps.....21.95
 Our recommendation for this dish is a glass or bottle of 542 Fleurie, Domaine de Gry Sablon, Beaujolais, France 2010
- LIGHTLY ROASTED BREAST OF YOUNG GROUSE**
 Braised red cabbage, bread sand, ballontine of golden raisins & it's own jus.....23.00
 Our recommendation for this dish is a glass or bottle of 600 Château Grand Verdus Tradition, Bordeaux Supérieur, France 2008
- SEARED FILLET OF STONE SEA BASS**
 Baby artichoke, aubergines purée, chervil cream and dried lemon.....22.00
 Our recommendation for this dish is a glass or a bottle of 216 Chardonnay, Couvent des Jacobins, Louis Jadot, Burgundy, France 2009
- OLIVE OIL POACHED PAVE OF SCOTTISH SALMON**
 Poached langoustine, crushed potatoes and green olives, tomato emulsion.....21.00
 Our recommendation for this dish is a glass or bottle of 415 Sauvignon Blanc, New Zealand 2010
- PITHIVIER OF MELUSINE GOATS CHEESE**
 Slightly cooked young rocket, butter and chive sauce.....16.50
 Our recommendation for this dish is a glass of 328 Pinot Grigio, de Stefani, Italy 2010

SIDES 4.00

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|---------------------------------|----------------------------|-----------------------------------|
| Rocket and parmesan salad | Buttered new potatoes | Sautéed mushrooms |
| Mixed leaf salad | Double cooked chunky chips | Chantenay carrots |
| Traditional Caesar salad | Mash potatoes | Green beans with confit shallot's |
| Cherry tomato and shallot salad | Dauphinoise potato | |

A 10% discretionary service charge will be added to all bills.
 This charge is paid directly to the staff serving and cooking for you.
 We don't expect you to pay this unless service meets your expectations

All prices include VAT

If you have any dietary requirements or allergies, please speak to a member of our staff