

SHARING PLATE

SELECTION OF HOME SMOKED & CURED CHARCUTERIE, PICKLES & CHUTNEYS FOR 2 £19.

STARTERS

WITH SUGGESTED WINES BY THE GLASS

SALT COD FRITTERS, BLACK OLIVE & ANCHOVY DRESSING,
MARINATED PEPPERS £8.50

*415 WILD SOUTH SAUVIGNON BLANC, MARLBOROUGH,
NEW ZEALAND 2008 £9.00*

HOT SMOKED TROUT, HOME-CURED CHORIZO,
FENNEL VELOUTE £7.50

293 SANCERRE, A NEVEU, LOIRE, FRANCE 2008 £11.00

POTTED DORSET CRAB,

WARM HERITAGE POTATO SALAD, TOAST £9.50

421 CHARDONNAY, DOG POINT, NEW ZEALAND 2007 £12.50

ROASTED SQUASH & RED ONION PASTIES,
PICKLED RHUBARB £7.50

360 WHITE MERLOT, CONTRADA, SWITZERLAND 2007 £10.00

SALAD OF GRILLED SPRING VEGETABLES, LOVAGE,
BOSWORTH ASH GOATS CHEESE £8.00

340 GAVI DI GAVI, TACCHINO, PIEDMONT, ITALY 2008 £9.00

TERRINE OF GINGER PORK, CELERIAC PUREE, SAUTEED
BLACK PUDDING, MUSTARD SABAYON £9.00

506 HAUTES COTES DE BEAUNE, BURGUNDY, FRANCE 2008 £11.50

LIGHTLY SMOKED PIGEON BREAST, WILD RABBIT SPRING
ROLLS, WONTONS GAME BROTH £8.50

668 CHIANTI, FATTORIA MONTELLORI, TUSCANY, ITALY 2007 £9.00

MAINS

WITH SUGGESTED WINES BY THE GLASS

SAUTEED FILLET OF SOLE, CANNELONI OF SHELLFISH,
BABY FENNEL, SQUID INK & BOULLIBAISE SAUCES £18.00

*220 RULLY, ALBERT SOUNIT, St. JACQUES, BURGUNDY,
FRANCE 2007 £14.00*

RUMP JURASSIC COAST VEAL, SAUTEED HEREFORD SNAILS,
PURPLE BROCCOLI, HAZELNUT DRESSING £19.50

760 MERLOT/CABERNET, LADYBIRD, SOUTH AFRICA 2007 £11.00

SADDLE OF SUSSEX MULE LAMB, SHEPARD'S PIE OF
SHOULDER, CRISP BREAST, PEAS, GIROLLES,

GARLIC CREAMED KALE £19.50

604 CHATEAU DE GIRONVILLE, BORDEAUX, FRANCE 2004 £11.00

ROAST HUSS, KIPPER & PINK FIR POTATO

"BUBBLE N SQUEAK", BRAISED SWISS CHARD £18.00

*226 CHABLIS 1^{ER} CRU MONTMAIN, DOMAINE LOUIS MICHEL BURGUNDY,
2006 £16.00*

ROAST FREE RANGE DEVON CHICKEN, HERB MASH,
SPRING VEGETABLES, PHP BACON £19.00

277 VOUVRAY, CUVÉE SILEX, LOIRE, FRANCE 2008 £8.50

WARM SPRING VEGETABLES, SOY, HONEY & SESAME
DRESSING, FRIED CAULIFLOWER £16.50

373 ESTANCIA CHARDONNAY, MONTERREY, USA 2007 £11.00

PEA AND MOZZARELLA RISOTTO CAKES,

BABY ARTICHOKE VINAIGRETTE £16.50

328 PINOT GRIGIO, SANTO STEFANO, VENETO, ITALY 2008 £7.75

FROM THE GRILL

(ALL GRILL DISHES COME WITH A CHOICE OF 2 SIDES)

2 X 8OZ RUMP STEAKS, SIDES & A BOTTLE OF HOUSE WINE. £45

(NOT VALID WITH ANY OTHER PROMOTIONAL OFFER OR DISCOUNT)

10 OZ RIB EYE PURE BRED SUSSEX £24.50

(HIGH FIELDS FARM SUSSEX)

8 OZ SIRLOIN OF LOCALLY BRED BEEF £20.50

(C.H. WAKELINGS, GODALMING)

8 OZ FILLET OF LOCAL ABERDEEN ANGUS £26.50

(C.H. WAKELINGS, GODALMING)

12OZ LOCALLY BRED RUMP STEAK £19.50

(C.H. WAKELINGS, GODALMING)

SAUCES TO COMPLEMENT YOUR STEAK

BORDELAISE, BEARNAISE, BLUE CHEESE, PEPPERCORN (ADDITIONAL SAUCES CHARGED AT £1.50)

CHOP OF GINGER LONG HAIRED PIG £18.50

(PLANTATION PIGS, SHAKLEFORD SURREY)

BARNESLEY CHOP OF SUFFOLK MULE LAMB £19.00

(HIGH FIELDS FARM SUSSEX)

SIDES (£4.25)

ROCKET & PARMESAN SALAD

MIXED LEAF SALAD

CHERRY TOMATO & SHALLOT SALAD

TRADITIONAL CAESAR SALAD

DAUPHINOISE POTATO

BUTTERED NEW POTATOES

MASH POTATOES

CHUNKY CHIPS

SUGAR SNAPS PEAS

SAUTEE MUSHROOMS

CHANTENAY CARROTS

ROASTED ROOT VEGETABLES

SEASONAL CABBAGE

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 EXPECTATION

ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE

SHOULD YOU BE ALLERGIC TO NUTS OR ANY SPECIFIC INGREDIENTS PLEASE SPEAK WITH A MEMBER OF OUR TEAM.

IAIN INMAN - BRASSERIE HEAD CHEF