

**APPETIZERS**

OPEN RAVIOLI OF DORSET CRAB, ICEBERG LETTUCE,  
ROASTED CHERRY TOMATO, CRAB BISQUE ..... 10.50  
423 SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, 2008..... 14.50

ROASTED QUAIL, SUNDRIED TOMATOES, ARTICHOKE  
& MADEIRA DRESSING..... 9.50  
WHITE MERLOT, CONTRADA, GUIDO BRIVIO, SWITZERLAND 2007 10.00

GUINEA FOWL SALAD, FRESH ALMONDS,  
SEMI-DRY GRAPES, SALAD CREAM ..... 8.50  
277 VOUVRAY, CUVÉE SILEX, LOIRE, FRANCE, 2009 ..... 8.50

SLOW ROAST PORK BELLY, SPICED AUBERGINE,  
BROCHETTE OF OFFAL, ASIAN SALAD..... 8.50  
560 CHATEAUNEUF DU PAPE, CRISTIA, RHONE, FRANCE 2008 ..... 13.00

CURED LOCAL TROUT, LEMON JELLY, ORANGE DRESSING,  
SORREL CRESS, CRISP FENNEL ..... 9.00  
340 GAVI DI GAVI, TACCHINO, PIEDMONT, ITALY 2008 ..... 9.00  
293 SANCERRE, LES LONGUES FINES, LOIRE, FRANCE 2008 ..... 11.00



**TABLE D'HÔTE MENU**

**STARTERS**

SOUP OF THE DAY

TERRINE OF FREE RANGE PORK,  
CAULIFLOWER PICALLILI

WATER MELON, SHEEP'S CHEESE-  
TOASTED PUMPKIN SEEDS & ROCKET

**MAINS**

HUNTSAM FARM PORK LEG,  
DAUPHINOISE POTATOES, CARROTS

ROAST POLLOCK, MUSSEL CREAM &  
JERSEY ROYALS

WILD MUSHROOM RISOTTO

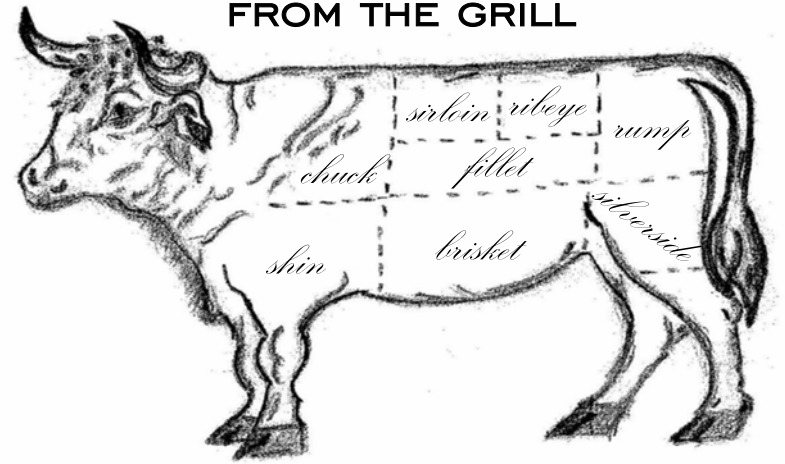
**DESSERTS**

LIME & PRALINE CRUNCHY,  
MARINATED STRAWBERRIES,  
POACHED RHUBARB & CRUMBLE

STEAMED CARROT & SPICES  
SPONGE CAKE, ROASTED  
PINEAPPLE, PINEAPPLE SORBET

SELECTION OF HOME MADE ICE  
CREAM AND SORBET

**FROM THE GRILL**



10 OZ RIB EYE PURE BRED SUSSEX..... 24.50  
(HIGH FIELDS FARM SUSSEX)

16OZ ENGLISH ROSE VEAL T-BONE ..... 27.50

**SAUCES:**

BORDELAISE, BEARNAISE, BLUE CHEESE, PEPPERCORN

**SIDES 4.00**

ROCKET & PARMESAN SALAD

JERSEY ROYALS

MIXED LEAF SALAD

CHUNKY CHIPS

TRADITIONAL CAESAR SALAD

MASH POTATOES

CHANTENAY CARROTS

DAUPHINOISE POTATO

SAUTÉED MUSHROOMS

ROSEMARY & GARLIC ROASTED  
COURGETTES

**ENTREES**

ROASTED "POULET NOIR", HERB MASH, SEASONAL VEGETABLES..... 18.50  
220 RULLY, ALBERT SOUNIT, ST. JACQUES, BURGUNDY, FRANCE 2007 ..... 14.00

FILLET OF PLAICE, CRAYFISH MOUSSE, PHP HAM WRAPPED  
WHITE ASPARAGUS..... 18.00  
373 ESTANCIA, CHARDONNAY, MONTEREY, CALIFORNIA 2007 ..... 11.00

SEAFOOD RISOTTO, SAMPHIRE AND PAN SEARED SCALLOPS..... 19.50  
541 BROUILLY, DOMAINE LOUIS TETE, BEAUJOLAIS, FRANCE 2008 ..... 7.50

STEW OF LOCAL BEEF, BUTTERED NEW POTATOES..... 18.00  
604 CHATEAU DE GIRONVILLE, CRU BOURGEOIS, BORDEAUX, FRANCE 2006 ..... 11.00

FREE RANGE PORK SAUSAGES, MASH & ONION GRAVY..... 18.00  
668 CHIANTI, FATTORIA MONTELLORI, TUSCANY, ITALY 2007 ..... 9.00

**BREAKFAST**

MON-SAT

7.00 - 10.00AM

SUNDAY

8.00 - 10.30AM

**LUNCH**

MON-FRI

12.00 - 2.30PM

SUNDAY

12.30 - 3.00PM

**DINNER**

MON-SUN

6.00 - 10.00PM