

## Starters

|  |        |
|--|--------|
| Tempura King Prawns on a Thai Salad with a Teriyaki Dipping Sauce  | £8.75  |
| Tian of Baby Goats Cheese and Smoked Beetroot layered with Crisp Pastry and served with Balsamic Onion Marmalade | £8.25  |
| Rabbit and Foie Gras Terrine served with a Spiced Rhubarb Chutney  | £8.95  |
| Selsey Crab and Crayfish Parcel served on Pickled Cucumber topped with Caviar and Crème Fraiche Cocktail Sauce   | £9.50  |
| Pan Fried Pigeon Breast with Crisp Black Pudding, Braised Puy Lentils and Sherry Vinaigrette Jus                 | £8.25  |
| Steamed Local Asparagus and Poached Duck Egg with Hollandaise Sauce and Avruga Caviar                            | £7.95  |
| Seared Cornish Scallops and Twice Cooked Belly of Pork with Cauliflower Purée and a Reduction of Pinot Noir      | £12.50 |

### Open Sandwiches (Lunchtime Only Mon – Sat)

|  |       |
|--|-------|
| Poached Salmon and Smoked Salmon with Dill Mayonnaise and Watercress Salad                   | £9.95 |
| Crayfish and Fresh Selsey Crab Sandwich with Lemon Aioli                                     | £9.95 |
| Char Grilled Local Rib of Beef Steak with Onion Rings and Horseradish Crème Fraiche Dressing | £9.95 |

## Mains

|   |        |
|---|--------|
| Fresh Cod Loin in a Light Beer Batter served with Hand Cut Chips and a Minted Pea Purée                   | £14.50 |
| Roasted Butternut Squash and Broad Bean Risotto topped with Crisp Parmesan and a Sage infused Oil         | £13.95 |
| Duo of Gloucester Old Spot Pork Belly and Braised Cheek with Rosti Potato and a Carrot and Cardamom Purée | £16.50 |
| Kiln Smoked Salmon Fishcakes with Sautéed Samphire and a Horseradish Fish Cream                           | £14.50 |
| Pan Fried Breast and Confit Leg of Gressingham Duck with Wilted Spinach and Spring Onion Mash             | £19.50 |
| Oven Baked Fillet of Kingfish served on Fragrant Basmati Rice with Pak Choi and a Light Satay Sauce       | £17.50 |
| Char Grilled Local Rib Eye Steak Glazed with Béarnaise Sauce, Rarebit Crusted Mushroom and Hand Cut Chips | £21.00 |
| Poached Halibut in a Shellfish and Tomato Broth with Spring Baby Vegetables and Saffron Potatoes          | £19.50 |
| Pan Fried Fillets of John Dory Served on a Crab Risotto with Black Truffle Shavings and Caponata          | £21.50 |

### See Blackboards for Daily Specials

#### Side Orders – £3.50

Market Vegetables Fine Beans Garden Peas House salad  
Hand Cut Chips Buttered New Potatoes Tomato & Onion Salad  
Rocket & Parmesan Salad Basket of Bread & Butter

## Puddings

|  |  |
|--|--|
| Cambridge Burnt Cream with Strawberries and Mint served in a Pimms Syrup   | £6.25                                  |
| Caramelised Pear Tarte Tatin with Candied Walnuts and Spiced Crème Fraiche | £6.25                                  |
| Rhubarb and Apple Crumble served with Orange Sorbet                        | £6.25                                  |
| Sticky Toffee Pudding with Peanut Brittle and Mascarpone Ice Cream         | £6.25                                  |
| Warm Chocolate Fondant with White mint and Chocolate Ice Cream             | £6.25                                  |
| Selection of Caroline's Dairy Ice Cream & Sorbets                          | Two Scoops £4.95<br>Three Scoops £5.95 |
| Plate of English Cheese with Biscuits, Raisin & Walnut Loaf & Quince Jelly | £8.50                                  |
| Plate of English Cheese - 2 to share                                       | £9.95                                  |

## Dessert Wines

### RED WINE

**Pansal de Calàs – Cellers Capcanes  
DO Montsant (Spain) 2003 50cl**

Aged in American and French Oak barrels for one year and the end result is a harmonious, complex wine, which is full of jammy Black fruit. Extraordinary depth and character, structured Tannins, quite brutish black cherry. Very drinkable.

| BTL    | 125ML GL |
|--------|----------|
| £28.00 | £7.30    |

### WHITE WINE

**Ariyanas – Bodegas Bentomiz  
DO Màlaga 2006 50cl**

The wine is aged in New Allier barrels for 6 months giving the Wine sensational toasted aromas with hints which develop into a range of exotic sensations on the palate. The aftertaste is well sustained and rich without being cloying.

|        |       |
|--------|-------|
| £28.00 | £7.30 |
|--------|-------|