

For bookings call  
01273 721 182

## desserts at £5.50...

Baked chocolate brownie & caramel  
sundae

Poached strawberries with shortbread  
& clotted cream

Elderflower jelly with summer fruits

Peach parfait with poached peaches

Selection of homemade ice creams

Selection of British farmhouse cheeses (£ 7.00)

*with which we recommend a 100ml glass of  
Wisdom & Watter amontillado £ 3*

## After dinner drinks

glass 125ml

Santa Alicia 2004 late harvest muscatel, Liman Valley, Chile  
500ml £14.50/£ 4.25

Carmen 2001 late harvest semillon, Maipo Valley, Chile  
375ml £15.00/£ 5.25

Avondale 2003 muscat rouge, South Africa  
375ml £16.50/£ 6.00

100ml

Porto pocas 1994 port, Porto pocas 10yr tawney £ 6.50  
50ml

Domaine L'Dupont calvados VSOP £ 6.50

Pale dry rare grande Champagne cognac £ 7.50

Janneau VSOP grande armagnac £ 7.00

Lepanto OV brandy £ 7.50

Lepanto PX brandy £ 7.50

Laphroaige 10yr single Islay malt £ 5.50

Dalwhinnie 15yr single Highland malt £ 6.50

Jameson Irish whiskey £ 5.50

Coffee from Union coffee roasters

Americano, espresso £ 1.80

Cappuccino, latte, double espresso £ 2.20

Loose leaf teas by the pot from Ringtons

English breakfast, organic pure camomile,

organic classic Earl Grey, organic China green sencha,

organic mint Marrakech £ 2.20

Fresh mint tea £ 2.20

Hot chocolate from Ringtons

Organic hot chocolate, Chilli and cardamom £ 2.30

## our friends.....

Today's menu is constructed from a number of suppliers & friends who have a true passion for fine produce.

Our Longhorn beef and Middle White pork comes from Richard Vaughan at Huntsham Farm. These rare breeds are reared under the finest conditions in the lush Herefordshire countryside. As far as we're concerned this is the best meat in the UK right now.

Kevin's of Hove is our fish supplier, and a great one he is! He works tirelessly to get the finest produce possible. We sincerely think that his smoked salmon & haddock are the best you can buy.

Nick & Tim Assarati from Portland supply us with all of our shellfish, a true favorite with all the "real celeb chefs" in London which is a good sign! The crab is from Cornwall & scallops are diver caught in Scotland.

All our dairy products are sourced from Northiam dairies near Rye in East Sussex. They provide us with some of the best fresh cream & natural yoghurts amongst other things.

Our cress, salads & herbs come from Mike "Watts" in Kent who produces some fantastically innovative leaves. The farm now boasts over 300 acres of land producing a massive selection of vegetables and leaves.

We also have a good number of fruit juices pressed from crop grown in Chegworth Valley, Kent. The range is 100% natural and very tasty!

Finally, a small selection of the vegetables and salads are sourced from my parent's garden in West Sussex, thanks!

an optional service charge of 10%  
will be added to the total of your bill  
vat is included at 17.5%  
Child portions can be arranged upon  
request at half the price.

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## starters & light snacks...

Cornish crab, brown shrimps & avocado <i>with which we recommend a 100ml glass of Tio Pepe fino £ 3.75</i>	£ 6.50
The Market soup & homemade Bread	£ 4.50
Slow braised shin of longhorn beef with gnocchi & tomatoes	£ 6.50/ £ 9.50
Tomato, basil & goats cheese salad	£ 6.00/ £ 9.00
Home cured duck breast with Hazelnut & green bean salad	£ 6.50/ £ 9.50
Hove smoked salmon with rye bread & chive crème fraiche	£ 6.50/ £ 9.50

## mains...

Longhorn beef of the day with roast tomatoes and chips	
Slow cooked middle white pork, cannellini bean & leek casserole	£15.50
Confit leg of rabbit with savoy cabbage & dauphinoise potato	£14.50
South coast sea bass with crushed ratte potatoes & fava beans	£15.50
Cornish Crab linguini with roasted peppers, basil & lemon oil	£15.50
Baked spinach & ricotta gratin with lambs lettuce leaves	£12.00

## side orders all at £3...

Creamy Mash  
Tomato and shallot salad  
Green leaf salad  
Maris Piper chips  
Ratatouille  
Green beans & anchovy butter

Please note that we cannot guarantee the absence of nut traces in our menu items. Please ask about any special dietary requirements.

## Social menu... (minimum of 2 persons)

The sharing menu has been introduced to encourage a more communal style of eating of some of the best quality produce in a relaxed, friendly environment. Served with your own homemade loaf of bread and matching dishes providing you a complete meal for friends and family to share. Please ask for prices when enquiring.

**(24 hour Pre order required on some items)**

12 hour braised shoulder of Middle White pork with fennel salad & herb new potatoes

Cote de boeuf (Longhorn) with fat chips & borderlaise sauce

Whole baked wild sea bass with pepper & basil cous cous

Coq au vin, dauphinoise potatoes & summer greens

Cornish crab & mascarpone risotto with summer salad leaves

## lunch time express offers...

Monday to Saturday, special lunchtime offers with a quick service for people who are on the move. Two courses £11, three courses £14

Starters/ light dishes (£4.00 / £6.50)

Tomato, basil & goats cheese salad

Home cured duck breast, hazelnut & green bean salad

Hove smoked salmon with rye bread & chive crème fraiche

Mains (£8.00)

Slow cooked rabbit leg with savoy cabbage & dauphinoise

Baked spinach & ricotta gratin with lambs lettuce leaves

Pie of the day

Desserts (£3.50)

Poached strawberries with clotted cream

Baked chocolate brownie & almond ice cream

## Homemade bar snacks...

Middle white pork scratchings £3.00

Paprika almonds £3.00

Marinated olives £2.50

Why not try our Sunday lunches, the menu features the finest quality 12 hour roasted Longhorn beef served with seasonal vegetables & rich gravy. Served from 12.15- 3.00pm

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## day menu

### mon to sat, ten to two thirty breakfast / brunch

Organic Muesli	£ 1.50
Yoghurt, honey & almonds	£ 3.50
Croissant & Sussex organic butter	£ 1.75
Pan aux chocolat	£ 2.00
Homemade chocolate cookies & milk	£ 3.00
Toasted brioche with; jam, nutella, peanut butter or marmalade	£ 1.90
French toast & maple syrup	£ 3.50
Bacon "butty" (Smoked or Green)	£ 3.50
Watercress, bacon & poached egg salad	£ 5.00
Middle white sausage & roast onion sandwich	£ 5.50
The full English: 2 middle white pork Sausages, bacon, roast tomato, field mushrooms & scrambled egg	£ 8.00

### drinks...

Bellini or bucks fizz 125ml	£ 6.00
Bloody Mary	£ 6.50
Freshly squeezed orange juice	£ 3.00
Bloody shame	£ 2.50

Chegworth Valley pressed fruit juices  
cox & bramley apple, organic pear,  
apple & rhubarb, apple & raspberry,  
apple & elderflower 250ml £ 2.35

Pot of loose leaf tea from Ringtons  
English breakfast, organic classic Earl Grey,  
Organic pure chamomile, organic China  
Green sencha, organic mint Marrakech £ 2.20  
Fresh mint £ 2.20

Pot of tea & homemade biscuits £ 4.50

Coffee from Union coffee roasters  
Americano, espresso £ 1.80  
Cappuccino, latte & double espresso £ 2.20

Hot chocolate from Ringtons  
Organic hot chocolate, chilli & cardamom  
£ 2.30

vat is included at 17.5%  
an optional service charge of 10%  
Will be added to the total of your bill

## sunday lunch specials. . .

**Soup of the day...**  
Gazpacho £ 4.50

**Fish of the day...**  
Fish & chips (halibut) £ 9.50

**Pie of the day...**  
Oxtail & mushroom £ 9.00

**Sunday roast...**  
Twelve hour roasted Longhorn  
beef served with roast potatoes,  
Yorkshire pudding, seasonal  
vegetables & rich gravy £12.50

### drinks...

Bucks fizz	125ml	£ 6.00
Bloody Mary		£ 6.50
Tio pepe fino	100ml	£ 3.75
Fresh orange juice		£ 3.00
Bloody shame		£ 2.50
Rock shandy		£ 1.50

### specials...

**Fish of the day:**  
Fish and chips (haddock)

**Pie of the day:**  
Oxtail & mushroom

**Sandwich of the day:**  
Middle white pork & piccalilli

### kids menu all at £5...

Middle white pork sausages & mash  
Homemade Chicken goujons & chips  
Fish & chips  
Bacon, cheese & tomato salad  
Pasta & homemade tomato sauce  
Fried egg & chips

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