



# Father's Day Menu



## 2 or 3 Course Set Menu

### Starters

#### Soup of The Day (v)

*Served with fresh artisan baguette & croutons*

#### Dill Breaded Fishcakes

*With mixed leaves & tartare sauce*

#### Egg & Soldiers (v)

*A soft boiled crispy breaded egg, with garlic & cheese puff pastry soldiers, hollandaise sauce & mixed leaves*

#### Grilled Golden Cross Goats Cheese (v)

*With a poached pear & rocket salad, goats cheese crumb & pear puree*

#### Hickory Smoked Chicken

*With caper berries, piquante peppers, Brighton Blue crumb & rye bread*

#### Chicken Liver Parfait

*Served with a golden raisin puree, red onion marmalade & toasted bread*

#### Classic Prawn Cocktail

*Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly, avocado mousse & rye bread*

### Sunday Roasts

#### Extra crackling & gravy available for all roasts

#### Roast Sirloin of Beef

*A 28 day aged sirloin served with a Yorkshire pudding & a rich gravy*

#### Roast Loin of Pork

*With a Yorkshire pudding, pork, sage & onion stuffing, crackling & rich gravy*

#### Roast Rosemary & Garlic Studded Leg of Lamb

*Served with Yorkshire pudding, pork, sage & onion stuffing & a rich gravy*

#### Half Roast Free Range Chicken

*Served with Yorkshire pudding, pork, sage & onion stuffing & a rich gravy*

#### Chestnut Mushroom & Butternut Squash Nut Loaf (v)

*Served with a Yorkshire pudding & vegetarian gravy*

#### Pan Fried Sea Bass

*With crushed new potatoes & a salmon & prawn veloute*

All roasts are served with:

rosemary roast potatoes, a honey roasted parsnip & carrot  
& side dishes of cauliflower cheese & seasonal market vegetables

# Desserts

## **Sticky Toffee Pudding**

*Served warm with toffee sauce and vanilla ice cream*

## **Prosecco & Raspberry Trifle**

*Layers of raspberry compote, vanilla sponge, prosecco jelly, custard & cream topped with pistachio sponge, ginger biscuit & raspberry gel*

## **Sticky Toffee & Honeycomb Ice Cream Sundae**

*Warm sticky toffee pieces & crushed honeycomb served with vanilla & honeycomb ice cream, drizzled with toffee sauce & topped with chantilly cream*

## **Chocolate Fondant**

*With white chocolate truffles, crushed honeycomb, fresh berries & salted caramel ice cream*

## **Toffee Apple Crumble**

*With toffee sauce & vanilla ice cream*

## **Layered Chocolate Cheesecake**

*Layers of milk, white & dark chocolate with raspberry gel, chocolate shard & hazelnut brittle*

## **Trio of Cheese Board**

*Brighton Blue, Sussex Charmer & Brie, with, chutney, muscat grapes & selection of crackers*

## **Farmhouse Dairy Ice Cream (3 Scoops)**

*vanilla / chocolate / honeycomb / salted caramel / strawberry with crumble served on the side*

## **Bennetts Farm Sorbet (3 Scoops)**

*blackcurrant / lemon / passionfruit / raspberry with crumble served on the side*

**2 Courses £23.70**

**3 Courses £30.15**

*All Waitresses Share The Tips Kindly Given*

*(A discretionary 10% service charge will be added to tables of 8 or more)*

## *Chef's Daily Menu*

Mon-Thurs Lunchtime & Evening

**2 Courses £15.50**

3 Courses £20.00

### Starters

*Soup of The Day*

*With fresh baguette*

*Chicken Wings*

*With sweet chilli & mixed leaves*

*Bubble & Squeak*

*With poached egg*

*Thai Spiced Beef*

*On a mixed bed of salad*

### Mains

*Chicken Fajitas*

*With salsa, sour cream & guacamole*

*Beef Lasagne*

*With garlic bread*

*Pea & Prawn Risotto*

*Served with dressed rocket*

*Pork, Leek &*

*Mustard Pie*

*With white wine sauce*

### Desserts

*Banoffee Pie*

*With toffee sauce*

*Warm Chocolate*

*Brownie*

*With chocolate sauce*

*Lemon & Treacle*

*Sponge*

*With custard*

*2 Scoops Ice Cream*

*Choice of flavours*

*This is A SAMPLE ONLY & Not Available on Sundays*