



June 2018

For The Table

Rustic Baguette &
Cornish butter
£2.00

Charcuteria platter
Cornichons, pickled walnuts,
caper berries
£14.75

Mixed Olives
£3.00

(v) Gazpacho	£5.50
Bayonne ham, poached duck egg, toasted pine nuts & confit bread	£7.75/13.50
Uig Lodge smoked salmon, quails egg, capers & lemon	£9.25
(v) Artichokes, broad beans, goats curd, chargrilled focaccia	£6.75/14.00
Duck liver parfait, red onion marmalade toasted brioche	£7.75
Crisp Salt & Pepper Squid, Spiced mayonnaise, salad leaves	£8.25/15.00
Roast hake, Heritage tomato & caper vinaigrette	£15.95
Corn fed chicken breast, petit pois a la Francaise	£15.75
Whole Roast Plaice, brown shrimps, pickled cucumber, Greek yogurt	£16.75
(v) Pulled jackfruit burger, avocado, red & white cabbage slaw, fries	£12.50
(v) Grilled asparagus, fresh ricotta, pea shoots & sun blushed tomatoes	£7.50/14.50
Roast Lamb Rump, smoked paprika ratatouille, aioli	£17.75
Coopers Farm, Pedigree Sussex Cheeseburger & fries	£13.00
Chargrilled 28 day aged Picanha 240g with Watercress & pommes frites	£18.95
Haddock, Prawn & Chorizo Pie with greens for 2	£32.50
Rabbit & Bacon Pie with mash for 2	£32.50

Sauces & Extras £1.25

Peppercorn Sauce - Cafe De Paris Butter - Portobello Mushroom - Bacon - Avocado

Sides £3.50

Pommes Frites - Jersey Royals - Mix Salad Leaves Vinaigrette - Savoy Cabbage - Chantenay Carrots

Desserts

Buttermilk Panna Cotta, glazed apricot & mango puree	£5.25
White chocolate & raspberry tart & Chantilly	£5.25
Dark chocolate & peanut butter brownie, salted caramel ice cream	£5.25
Judes Ice Creams or Sorbet	£1.75 per scoop

All prices are inclusive of 20% VAT - We add a 12.5% discretionary service charge to your bill
Please speak to your server regarding any allergies or dietary requirement