



STARTERS

Scallops
With Avocado & salsa
(£3 supplement)

Jersey Royal Risotto (v)
With Brighton Blue cheese, spring onion, parsley root & fennel

“A Classic Start”
Chefs take on a full English

Trout
With Jersey royal potatoes, Brighton Blue cheese, spring onion & fennel

Herb Gnocchi (v)
With goat's cheese, balsamic & truffle honey

Lamb
Seared rump with textures of peach & Indian spiced jam

REMISE EN BOUCHE

Virgin Mojito Sorbet
(Add a splash of rum for 50p)

MAIN COURSES

Duck
Seared breast with herb gnocchi, textures of carrot

Tomato & Basil Polenta (v)
With Parmesan custard, tomato, aubergine & watercress

Skate
With a caper beurre noisette & mussel cassoulet

Beef fillet
With wild garlic & herb risotto, calf's 'liver parfait, mustard greens, roast parsley root
(£5 supplement)

Wild Garlic & Herb Risotto (v)
With Flower Marie Brie & almonds

Pork
Loin & belly with tomato & basil polenta & textures of leek

Our Twist on Fish'N'Chips
Haddock, pea, chips & tartar sauce

DESSERTS

Chocolate
With pistachio parfait £7.95

Carrot Cake
With crème fraiche, orange, sorrel £7.95

Bangkok Sunrise
Tequila, orange, grenadine, coconut & shortbread £7.95

“Café Gourmand”
A selection of mignardises with Macchiato for two

Cheeses Board
Your choice of three from our selection
(£3 supplement)

TABLE D'HÔTE MENU

£30^{PP} FOR 2 COURSES

£37^{PP} FOR 3 COURSES