How it works - FIRST CHOOSE YOUR MAIN COURSE... and the price includes YOUR STARTER & DESSERT

STARTERS

CRÈME DU BARRY CREAMY HOMEMADE CAULIFLOWER SOUP Served with a drizzle of truffle oil & granary bloomer bread (V)

ROASTED CHICKEN, SUN BLUSHED TOMATO & SPINACH TERRINE Layers of roasted chicken, sun blushed tomato & spinach, all pressed into a terrine mould, wrapped in award winning denhay bacon, served with garlic & thyme crostini's and a fresh mango relish

ROSE & CROWN 'PRAWN COCKTAIL' - Served with charred baby gem heart, avocado puree, pickled cucumber ribbons, fresh cherry tomato, classic spicy Marie Rose sauce and brown bread and butter

CRISPY VEGETABLE TEMPURA (VE) (GF) - Mixed vegetables coated in a crispy spicy tempura batter served with a soy, ginger & garlic dipping sauce

GRILLED BRITISH ASPARAGUS AND PARMA HAM - Served on toasted granary bread with a free range soft poached Lohmann Brown egg topped with a velvety hollandaise sauce

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MAINS

ROAST SIRLOIN OF AGED BRITISH BEEF - Served with Yorkshire pudding, mixed seasonal vegetable, cauliflower cheese, roast potatoes and a red wine gravy £43.95 includes a starter and main course

CLASSIC ROAST FREE RANGE CHICKEN (ON THE BONE) - Served with chefs homemade stuffing, pig in a blanket, Yorkshire pudding, bread sauce, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy £38.95 includes a starter and main course

THE 'BIG' MIXED ROAST - Roast Sirloin of aged British beef, Roast free-range chicken and 3-hour Braised shoulder of local lamb, served with chefs homemade stuffing, pig in a blanket, Yorkshire pudding, bread sauce, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy £47.95 includes a starter and main course

ROAST LOCAL DUO OF SUSSEX PORK - Shoulder and belly served with Yorkshire pudding, homemade apple sauce, crackling, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy £38.95 includes a starter and main course

TRADITIONAL HOMEMADE FISHERMAN'S PIE - Made with salmon, prawns, cod, haddock and topped with a cheesy mash and a parsley sauce and mixed buttered seasonal vegetables £38.95 includes a starter and main course

WILD MUSHROOM, SPINACH & VEGAN GOATS CHEESE WELLINGTON

Portobello mushroom filled with spinach and vegan goats cheese wrapped in puff pastry, served with roasted potatoes, mixed buttered seasonal vegetables and a rich red wine gravy (VE) £38.95 includes a starter and main course

HOMEMADE LOCH DUART SALMON EN CROUTE Fillet of salmon encased in spinach mousse and crispy puff pastry served with sauteed new potatoes, lemon & chive hollandaise sauce and buttered seasonal greens £39.95 includes a starter and main course

DESSERTS

SALTED CARAMEL, HAZELNUT & DARK CHOCOLATE TART (VE) Served with a caramel sauce, honeycomb pieces & chantily cream

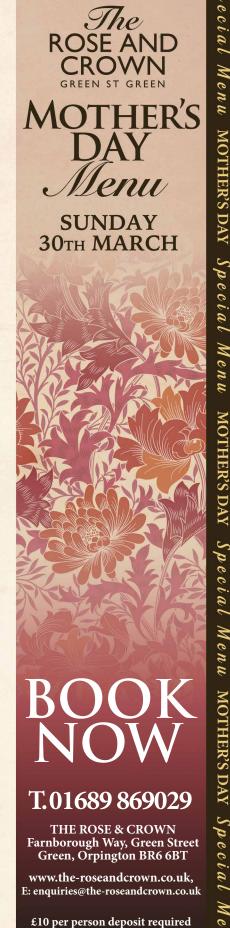
LEMON POSSET - Served with homemade vanilla shortbread & sweet raspberry puree

RHUBARB & CUSTARD MILLE FEUILLE - Layers of Crispy puff pastry, poached rhubarb, crème patisserie & whipped cream served with a sweet rhubarb coulis

HOMEMADE STICKY TOFFEE PUDDING

Made with muscovado sugar, sticky dates & secret spices served with toffee sauce & Madagascan vanilla ice cream

CHEESEBOARD - Selection of cheeses consisting of Shropshire Blue, Cahill Porter & Sussex brie served with homemade apple chutney, celery, apple & mixed crackers (£5 supplement)



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MOTHER'S DAY

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MOTHER'S DAY

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