

Restaurant Menu

Starters

**Soup of the day with wholemeal bread
£4.50**

**Surrey pork pie with house piccalilli
£5.50**

**Poached dressed salmon & smoked salmon with pickled cucumber and dill crème fraiche
£5.50**

**Seared king prawn with chorizo, shallot, samphire and gem leaf
£5.50**

**Butternut squash with feta, cucumber, cherry tomato, olive crouton and Houmas (v)
£5.50**

Mains

**Char grilled rib eye steak on the bone with chips, plum tomato, flat mushroom and peppercorn sauce
£17.00**

**Char grilled pork chop with chips, plum tomato, flat mushroom and tarragon butter
£13.50**

**Roast duck breast with fondant potato, asparagus, hispi cabbage and caramelised shallot puree
£14.00**

**Harissa lamb rump with sweet potato, chick pea, red pepper, chive, lemon, oregano
£13.50**

**Pan fried sea bass fillet with clam & crab linguine, lobster bisque, shaved fennel
£14.50**

**Potato gnocchi & char grilled mediterranean vegetables with mozzarella, basil puree, pine nuts (V)
£12.50**

**Cheese and onion omelette, chips, plum tomato and flat mushroom (V)
£13.50**

***Side dishes; buttered new potatoes, seasonal vegetables, mixed salad, chips
£2.50 per side dish***

Desserts

**Vanilla pannacotta, rhubarb, short bread crumb and stem ginger ice cream
£4.50**

**Almond short cake with raspberry mascarpone & raspberry sorbet
£4.50**

**Dark chocolate mousse with roast hazelnut and vanilla cream
£4.50**

**Homemade ice-cream section with blueberries and brandy Snape
£4.00**

**South of England cheese and biscuit selection
£5.50**

(v)-vegetarian

We endeavour to use local suppliers for all our ingredients where possible

Food Allergies & Intolerances: Before you choose your food and drinks please speak to our staff if you want to know about our ingredients