

The Sussex Produce Company

Evening Menu

Starters

Free range chicken liver parfait served with a locally made onion marmalade and toasted local sour dough bread £5.95

French artisan grilled Chabichou goat's cheese served with a grape and walnut salad £5.95

Local gravadlax from the Weald Smokery served with a remoulade and rosemary crostini £6.95

Italian meats anti-pasti platter - fantastic selection of free range cured delights including; Coppa, Milano and Fennel salamis together with homemade hummus, olives, semi-dried tomatoes, artichoke hearts and toasted local sour dough bread
(Vegetarian option available) £6.95 or £10.95 for two to share

Mains

Sussex reared feather blade of beef braised and served with herb dumplings and local carrots £17.95

Fillet of sea bass caught off the Shoreham coast, served with spaghetti vegetables and a crab meat and tomato salsa £16.95

Breast of chicken served with Dauphinoise potatoes, wild mushrooms and a rich gravy £14.95

Local vegetable Pithivier served with roast garlic mashed potatoes, honey parsnips and a celery sauce £12.95

Desserts

Mango tarte tatin served with a local coconut ice cream from Chichester's Caroline's Dairy farm £5.95

Blackberry and local Bramley apple crumble served with a proper vanilla custard £5.95

Chocolate mousse served with glazed Fairtrade bananas £5.95

Cheese board of local Sussex and French artisan cheeses, served with crackers from The Fine Cheese Company £6.95

Reservations taken from 6pm to 9pm Friday & Saturday evenings only.
A discretionary service charge of 10% is added to groups of 6 or more people.

We change our menu to reflect what is in season and
therefore it is subject to change.

Tel. 01903 815045