

Watercress and Potato Soup
 Smoked Breast of Duck with Orange Salad
 Pan Fried Crab Cakes with Homemade Tartare Sauce
 Rabbit and Prune Terrine with Onion Puree
 Goats Cheese Mousse with Pickled Beetroot and Puree

Supreme of Chicken, Fondant Potato and Creamed Cabbage and Bacon
 Sizzling Rib Eye Steak with Sauteed Mushrooms, Tomato and Pomme Frite (£3.50 supplement)
 Rump of Lamb with Pea Puree, Chateau Potatoes and Rosemary and Redcurrant Sauce
 Braised Belly of Pork with Ratatouille filled Tomatoes and Dauphinoise Potatoes
 Pan Fried Fillet of Trout with Polenta Cake, Red Onion Marmalade and Red Pepper Coulis
 Grilled Fillet of Bream with Puy Lentils, Purple Sprouting broccoli and Cocotte Potatoes
 Roast Vegetable Crumble with Sauteed Potatoes and Balsamic Reduction

Dark Chocolate Marquise with Pistachio Sauce
 Lemon Posset with Berry Compote
 Raspberry Crème Brulee with Shortbread and Vanilla Ice Cream
 Strawberry Sable with Strawberry and Vanilla Sauce
 Iced Banana Parfait with Glazed Banana and Toffee Sauce
 Selection of East Sussex Cheeses with Biscuits (£2.50 supplement)

Side Dishes

Bowl of Chunky Fries	£2.75	Seasonal Vegetables	£2.75
Dressed Leaves	£2.75	Buttered New Potatoes	£2.75

£2.80 Per Person – Freshly brewed cafetière coffee or English tea served with a chocolate truffle
 £2.80 Per Person – Speciality and Herbal Teas served with a chocolate truffle

Suggested Wines

White	Arpeggio, Bianco Sicilia 2009 (12.5%)	250ml Glass	£4.95	Bottle	£14.50
	Sauvignon Blanc, La Paz 2010 (12% abv)	250ml Glass	£6.75	Bottle	£15.95
Red	Primitivo Salento, Boheme, IGT 2010 (13% abv)	250ml Glass	£4.95	Bottle	£14.50
	Merlot, La Paz 2008 (12% abv)	250ml Glass	£6.50	Bottle	£15.95



£27.95 Per Person - Three Courses
£22.95 Per Person - Two Courses



Service Charge: For non-residents of the hotel and guests staying on bed and breakfast terms a 10% Service Charge will be added to your final bill.

Allergies: Some of our foods may contain nuts and other allergens. If you have any questions about our ingredients, or would like us to cater for a special diet, then please ask a member of staff.