

Christmas Eve Lunch

Starters

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| Pheasant Boudin with caramelized Apple and Black Pudding <i>Spiced Red Cabbage, Parsnip Purée, Red Wine Jus</i> | £14 |
| Beetroot-cured Salmon, Crème Fraiche, shaved Fennel and Clementine | £12 |
| Slow-braised Duck fried in Panko & Sesame Seed <i>Cucumber & Spring Onion Salad, warm Plum & Hoisin Sauce</i> | £12 |
| Sautéed King Prawns in Garlic Butter, Chilli, Parsley and Lemon | £13 |
| Heritage Beetroot, Brighton Blue & Poached Pear Salad – <i>vegetarian</i> <i>Walnuts, Red-vein Sorrel, Clementine dressing, Gingerbread crumb</i> | £10 |

Mains

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| Roast Belly of Pork with Apple Sauce <i>with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Carrot & Swede Mash, Braised Red Cabbage</i> | £24 |
| Maple-glazed Smoked Bacon Chop <i>Two free range Fried Eggs, Hand-cut Skin-on Chips</i> | £22 |
| Classic Smoked Haddock Fish Pie with Salmon & King Prawn <i>Cheddar Gratin, Tenderstem, Lemon</i> | £24 |
| British Mussels steamed in Cider and Double Cream <i>Smoked Bacon, Leeks, Artisan Bread</i> | £11/£22 |
| Harissa Roasted Aubergine with Onion Bhaji – <i>vegan</i> <i>Grilled Courgette, Tomato, Fennel & Butterbean Stew, Yoghurt, Mint</i> | £20 |
| Herb-crust Leek & Celeriac Potato Gratin – <i>vegetarian</i> <i>Celeriac Purée, roasted Shallots, Wild Mushrooms, Truffle Dressing</i> | £20 |

Saturday, 04 November 2023

Classics

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| Fillet of Haddock in 'Langham Best' Batter with hand-cut Skin-on Chips <i>Crushed Peas, Tartare Sauce, Lemon</i> | £20 |
| Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice <i>Toasted Peanuts, crispy Fried Shallots, Tenderstem, Sweet Potato</i> | £22 |

Sides

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| SODT Bakery Rye & Corn Breads £3 | Sun-dried Tomato Queen Olives £3 |
| Tomato & Red Onion Salad £4 | Truffle & Parmesan Fries £4 |
| Steamed Tenderstem £4 | Hand cut Skin-on Chips £4 |
| Fragrant Jasmine Rice £3 | Classic French Fries £3 |

Desserts

£9

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| Vanilla & Cinnamon baked Rice Pudding with Mulled Fruits | |
| Baileys Crème Brûlée with Cappuccino Foam and Chocolate Tuille | |
| Steamed Sutton Honey, Fig & Ginger Pudding with Creme Anglaise, Pistachio | |
| Festive-spiced Baked Apple & Sultana, Macadamia Nut Crumble – <i>vegan, gf</i> <i>Madagascar Vanilla Ice Cream</i> | |
| Affogato – <i>vegan, gf</i> | £8 |
| Madagascar Vanilla Ice Cream with a hit of 'Love Hurts' Espresso ...add Baileys, Disaronno or Frangelico Liqueur | £3.5 |
| Duo of Cheese with Miller Biscuits and Rhubarb & Apricot Chutney Brighton Blue, High Weald Dairy, Horsted Keynes Tunworth, Hampshire Cheese Co, Basingstoke | £9 |

Coffee & Tea

from £3.50

'Love Hurts' is a speciality coffee blend from Brazil, Colombia and Rwanda, created by The Barista Project, delivering fruit, nut and chocolatey goodness.

Tea Pigs: Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint

A 10% DISCRETIONARY SERVICE IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.

PLEASE LET US KNOW ABOUT ALLERGIES OR DIETARY REQUIREMENTS.