

Summer 2010

## LUNCH MENU

S e r v e d 1 2 p m - 2 p m

TWENTY FIVE POUNDS FOR THREE COURSES  
NINETEEN POUNDS & FIFTY PENCE FOR TWO COURSES

### FIRST COURSE

#### SOUP OF THE DAY V

a lovely surprise from the chef

#### CITRUS CURED SCOTTISH SALMON

shaved fennel orange & tarragon salad

#### BALLOTINE OF HAM HOCK

fried duck egg, black pudding & frisse salad

### MAIN COURSE

#### CONFIT DUCK LEG

sarladaise potato, sweet corn and spring onion & duck jus

#### SMOKED BELLY OF PORK

wilted swiss chard, wild garlic mash potato & split jus

#### MACKEREL FILLET

a warm salad of jersey royals, chorizo & lemon oil

#### ASPARAGUS RISSOTTO V

Twineham Grange crackling

### THIRD COURSE

#### DARK CHOCOLATE BROWNIE

chocolate cherry ripple ice cream

#### ELDERFLOWER BRULEE

strawberry compote

#### ASHMORE CHEDDAR

Walletts Court chutney

If you have any specific dietary requirements or allergies please notify a member of our team.  
All dishes are prepared in an environment where nuts are used and may contain traces of nuts.

SUMMER 2010

PARTY MENU

Pre Booking Essential

NINETEEN POUNDS & FIFTY PENCE FOR TWO COURSES

TWENTY FIVE POUNDS FOR THREE COURSES

**FIRST COURSE**

COURGETTE APPLE SOUP V  
rosemary oil

CITRUS CURED SCOTTISH SALMON  
shaved fennel orange & tarragon salad

BALLOTINE OF HAM HOCK  
homemade piccalilli & seasonal leaves

**MAIN COURSE**

FREE RANGE CHICKEN  
Sarladaise potato, sweet corn, spring onion & split jus

MAKEREL FILLET  
a warm salad of new potato, chorizo & lemon oil

ASPARAGUS RISSOTTO V  
Twineham Grange crackling

**THIRD COURSE**

DARK CHOCOLATE BROWNIE  
chocolate cherry ripple ice cream

ELDERFLOWER BRULEE  
strawberry compote

ASHMORE CHEDDAR  
Wallets Court chutney

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A LA CARTE MENU

MONDAY to SUNDAY 7pm-9pm

FORTY POUNDS FOR THREE COURSES

**FIRST COURSE**

COURGETTE APPLE & GOATS CHEESE SOUP V  
 rosemary oil

SEARED SCALLOPS  
 garden peas, shallot & smoked bacon foam

£3 Supplement

SUSSEX RED OX TONGUE  
 radish carpaccio

BUTTERED ASPARAGUS V  
 truffled coddled hen egg

TIAN OF DOVER CRAB  
 avocado mousse & chilled tomato consommé

**MAIN COURSE**

RUMP OF KENTISH LAMB AND SWEETBREADS  
 smoked aubergine, pickled red pepper, roast garlic polenta

WILD GARLIC AND GOLDEN CROSS CHEESECAKE V  
 foraged mushrooms & swiss chard

MARKET FISH OF THE DAY  
 ask your waiter /waitress for today's catch

DUCK BREAST  
 roast fennel, parma ham, potato puree & cherry jus

KENTISH CHICKEN  
 sweet corn, spring onion, pancetta, St George mushroom & saladise potato

PAVE OF SUSSEX RED SIRLOIN  
 roast vine tomatoes, potato galette, foie gras jus

£5 Supplement

**THIRD COURSE**

WARM BLUEBERRY PIE  
 clotted cream ice cream

ELDERFLOWER BRULEE  
 strawberry shortbread

DARK CHOCOLATE FONDANT  
 chocolate cherry ripple ice cream  
 (please allow 20 minutes for this fresh homemade dessert)

A SELECTION OF ASHMORE CHEESE WITH A GUEST OF BLUE  
 Wallett's Court chutney & biscuits

£3 Supplement

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SUMMER 2010

FORTY POUNDS FOR THREE COURSES

A LA CARTE MENU  
MONDAY to SUNDAY 7pm-9pm

## FIRST COURSE

COURGETTE APPLE & GOATS CHEESE SOUP V  
rosemary oil

SEARED SCALLOPS  
garden peas, shallot & smoked bacon foam

£3 Supplement

SUSSEX RED OX TONGUE  
radish carpachio

BUTTERED ASAPARAGUS V  
truffled coddled hen egg

TIAN OF DOVER CRAB  
avocado mousse & chilled tomato consommé

## MAIN COURSE

### RUMP OF LAMB AND SWEETBREADS

smoked aubergine, pickled red pepper, roast garlic polenta

### WILD GARLIC AND GOLDEN CROSS CHEESECAKE V

foraged mushrooms & swiss chard

### MARKET FISH OF THE DAY

ask your waiter/waitress for today's catch

### DUCK BREAST

roast fennel, parma ham, potato puree & cherry jus

### KENTISH CHICKEN

sweet corn, spring onion, pancetta, St George mushroom & saladise potato

### PAVE OF SUSSEX RED SIRLOIN

Roast vine tomatoes. potato galette, foie gras jus

£5 Supplement

## THIRD COURSE

WARM BLUEBERRY PIE  
clotted cream ice cream

ELDERFLOWER BRULEE  
strawberry shortbread

DARK CHOCOLATE FONDANT  
chocolate cherry ripple ice cream  
(please allow 20 minutes for this fresh homemade dessert)

A SELECTION OF ASHMORE CHEESE WITH A GUEST OF BLUE £3 Supplement  
Walledds Court chutney & biscuits

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Winter 2010

## Xmas Party Menu

TWENTY FIVE POUNDS FOR THREE COURSES  
NINETEEN POUNDS & FIFTY PENCE FOR TWO COURSES

### FIRST COURSE

#### SOUP OF THE DAY V

roast parsnip soup with spiced apples

#### GODMERSGAM PARK GAME TERRINE

cranberries & port chutney with toasted brioche

#### BEETROOT MARINATED SALMON

celeriac remoulade & horseradish dressing

### MAIN COURSE

#### TRADITIONAL ROAST TURKEY

with all the seasonal trimmings

#### COD WITH REDWINE

roasted root vegetables, sage & potato gnocci

#### PITHIVIER OF WINTER VEGETABLES

chestnuts, curly kale & pumpkin puree

### THIRD COURSE

#### CHRISTMAS PUDDING

Roasted plums & brandy ice cream

#### RICH CHOCOLATE TART

mulled wine sorbet

#### SELECTION OF REGIONAL CHEESES

Walleys Court chutney & biscuits

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