



FOR THE TABLE

Artisan Bread with Extra Virgin Olive Oil, Balsamic & Butter (v) 3.00

Chargrilled Padron Peppers (v) 6.00

Halloumi Fries with Sweet Chilli Sauce 6.00

Garlic Tiger Prawns with Tomato & Basil Sauce 7.00

Dorset Arms Homemade Flatbread with Bone Marrow Butter 6.50

STARTERS

Roasted Winter Vegetable Soup (v) 6.00

West Mersea Rock Oysters (Pair/Half Dozen/Dozen) 6.00/15.00/29.00

Traditional Prawn Cocktail 8.50

Game Terrine with Fig Jam 8.50

Buckhurst Scotch Egg with Mustard Mayonnaise 8.50

Creamed Cod's Roe on Toast 8.50

Sesame Seared Tuna with Julienne Vegetables 8.50

SALADS

Endive, Green Bean & Roquefort Salad (v) 8.00/14.00

Chicken, Bacon & Avocado Salad 8.50/16.00

MAINS

Wild Forest Mushroom Risotto (v) 7.50/14.00

Royal Fish & Chips with Béarnaise Sauce or Tartare Sauce 16.00

Roasted Slip Sole with Seaweed Butter & New Potatoes 15.00

Chargrilled Flat Iron Chicken with Rocket Salad & Pommes Frites 15.00

Pheasant Normandy, Parmentier Potatoes & Green Beans 19.00

Roast Pork Belly with Wholegrain Mustard Mashed Potatoes, Wilted Leeks & Crispy Black Pudding
16.00

Buckhurst Venison Burger or Buckhurst Beef Burger* 15.00

*Add Brighton Blue Cheese or Olde Sussex Cheese or Bacon 1.00 Each

Steak & Kidney Pie with Savoy Cabbage & Mashed Potatoes 17.00

Venison Haunch Steak with Paloise Sauce & Pommes Frites 20.00

8oz Chargrilled Sussex Buckhurst Bar Steak (Bavette) & Pommes Frites 16.00

Côte de boeuf with Rocket Salad, Pommes Frites & Béarnaise 60.00 (For two to share)

SIDE ORDERS - 3.50 Each

Pommes Frites

Twice Cooked Hand Cut Chips

Buttered New Potatoes

Spinach à la Crème or Buttered Green Beans with Pancetta

Minted Petit Pois

Mixed Salad

Green Salad

Children's Meals available on request.

PUDDINGS

Lemon Posset 6.00

Vanilla Panna Cotta with Fresh Raspberries 7.00

Roasted Bramley Apple & Plum Crumble 7.50

Tarte Tatin with Madagascan Vanilla Ice Cream 8.00

Chocolate & Hazelnut Brownie with Hot Fudge Sauce & Ice Cream 8.00

Trio of Miniature Puddings* Cambridge Burnt Cream, Lemon Posset & Petit Pot de Chocolat 8.50

*Or 3.50 Each

ICE CREAMS AND SORBETS

Taywell's Ice Cream 1.50 per scoop

Vanilla, Chocolate, Strawberry, Coffee, Honeycomb, Salted Caramel

Taywell's Sorbet - 1.50 per scoop

Raspberry, Lemon, Blackcurrant,

The Dorset Arms' Ice Cream 2.50 per scoop

Lemon, Fig Jam, Bitter Chocolate

CHEESEBOARD – mainly locally sourced plus some French

3 Cheese selection 10.00

5 Cheese selection 15.00

Olde Sussex - The award-winning Olde Sussex is a traditional hard British farmhouse cheese, made with raw British Frisian cows' milk. It has an open and bouncy texture and is superbly butter-rich in colour. The Traditional Cheese Dairy is based in Stonegate, East Sussex and uses raw grass-fed milk from neighbouring Lulling's Farm in Uckfield.

Comte – Cow's Milk, Artisan, France- Dense, firm, grainy, open, smooth and supple. This cheese is produced in the Jura Massif region of Eastern France. The unpasteurised cow's milk used is mainly from Montbeliarde Cattle or French Simmental (or crossbreeds of the two). This hard mountain cheese is matured to perfection in the silence and darkness of special caves where the cheese gets its unique taste, texture and colour. Considered one of the finest cheeses in the world.

Spewood – Ewe's Milk, Parmesan Style, Berkshire - Dense and smooth, nutty & sweet. This cheese is made using unpasteurised sheep milk. It has as a caramel flavour and thin, grey and evenly distributed natural rind

Brighton Blue – Stilton Style, Horsted Keynes, Sussex - A medium strength, semi soft, creamy blue cheese. It is a blue veined cheese made with pasteurized cows' milk. Award winning Sussex dairy

Valencay - Goats Milk, France - Creamy, runny, smooth and soft-ripened. one of the classic French cheeses made in the province of Berry in central France. an unpasteurised goats-milk cheese. Its rind has a rustic blue-grey colour which is made of the natural moulds. The rind is then darkened by dusting charcoal powder.

Tunworth – Cow's Milk, Camembert, Hampshire – a soft, white-rinded cheese wonderfully reminiscent of its French cousin. From the first ladle of pasteurised whole cow's milk. The cheese has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Flower Marie – Soft Ewe’s Milk Cheese, East Sussex- creamy, citrusy, mushroomy, sweet & tangy. A delicate little artisanal cheese made from sheep’s milk. The name Flower Marie is inspired from the Corsican sheep cheese, 'Fleur de Maquis'. Soft in texture, the milk is sourced from a herd of Friesland-Dorset sheep. It is matured for a minimum of three weeks at the end of which the square moulds develop a bloomy, pinkish rind.

Waterloo – Unpasteurised Guernsey Milk Soft Cheese, Berkshire. Creamy, firm, smooth & buttery. A mild, semi-soft cheese made by Anne and Andy Wigmore near Riseley. The cheese is made from unpasteurised Guernsey milk sourced from a farm near Henley. Waterloo is luscious and creamy with the sweetness of the rich milk and undertones of herbs and grass.

SELECTIONS OF TEAS AND COFFEES ALSO AVAILABLE

Everything is locally sourced where possible, particularly the Buckhurst organic beef, sausages, and eggs. Game may contain traces of shot. Some dishes may contain nuts and traces of nuts. Should you have any dietary requirements, please inform a member of Staff

A discretionary 12.5% optional service charge will be added to your bill