



### **FOR THE TABLE**

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

Garlic Tiger Prawns with Tomato & Basil Sauce 7.00

Chargrilled Padron Peppers (v) 6.00

Manchego and Chorizo Croquettes with Sweet Chilli Sauce 7.00

### **STARTERS**

Potato and Leek Soup (v) 6.00

West Mersea Rock Oysters (Pair/Half Dozen/Dozen) 6.00/16.00/32.00

Traditional Prawn Cocktail 8.00

Crispy Lamb and Pomegranate Salad with Mint and Yoghurt Dressing 8.00

Buckhurst Scotch Egg with Mustard Mayonnaise 8.50

Pork, Rabbit & Pigeon Terrine with Fig Jam 8.50

### **SALADS**

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

Chicken, Bacon & Avocado Salad 8.50/16.00

### **MAINS**

Ratatouille Cannelloni with Watercress and Spring Herb Salad (v) 15.00

Royal Fish & Chips with Béarnaise Sauce or Tartare Sauce 16.00

Roasted Slip Sole with Seaweed Butter & New Potatoes 17.00

Chargrilled Flat Iron Chicken with Mixed Leaf Salad & Pommes Frites 15.00

Buckhurst Sausages with Mashed Potatoes & Savoy Cabbage 15.50

Buckhurst Beef or Venison Burger with Pommes Frites 15.00

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

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

Rack of South Downs Lamb with Roasted Garlic Mash, Mix Greens and Salsa Verde 27.50

Surrey Farm Sirloin Steak with Roasted Vine Cherry Tomatoes, Pommes Frites & Béarnaise Sauce  
26.00

#### **SIDE ORDERS – 4.00 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 6.50

Coffee Crème Brûlée with Hazelnut Cake 7.50

Roasted Bramley Apple & Plum Crumble with Cream, Ice cream or Custard 7.50

Profiteroles with Baileys Cream, Hot Chocolate Sauce and Vanilla Ice Cream 8.00

White Chocolate, Cardamom & Raspberry Tart with a Pecan & Hazelnut Base & Salted Caramel Ice Cream 8.50

Hot Raspberry Sponge Pudding with Honeycomb Ice Cream or Custard 7.50

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, Salted Caramel

Taywell's Sorbet - 1.50 per scoop

Blackcurrant

The Dorset Arms' Ice Cream 2.50 per scoop

Lemon, Fig Jam

**CHEESEBOARD** – mainly locally sourced plus some French

3 Cheese selection 10.00

5 Cheese selection 15.00