



FOR THE TABLE

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

Sesame Tempura King Prawns with Miso Mayonnaise and Lime 7.00

Chargrilled Padron Peppers (v) 6.00

Manchego and Chorizo Croquettes with Sweet Chilli Sauce 7.00

STARTERS

Cream of Asparagus Soup (v) 6.00

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

Eggs Royale 8.00

Traditional Prawn Cocktail 8.00

Smoked Salmon Roulade 9.00

Buckhurst Scotch Egg with Mustard Mayonnaise 8.50

Chicken Liver Parfait 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

Goats Cheese, Asparagus and Lemon Tagliatelle with Toasted Pine Nuts (v) 8.50/ 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 Beef Burger & Pommes Frites 15.00

*Add Bacon, Olde Sussex Cheese, Brighton Blue Cheese 1.00

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

Magret de Canard with Charred Pineapple & Parmentier Potatoes 18.50

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 8.50

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

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

Warm Apple Elizabeth Pudding with Calvados Cream 8.50

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

Eton Mess 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, Honeycomb

Taywell's Sorbet - 1.50 per scoop

Blackcurrant, Raspberry, Lemon, Mango

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

Olde Sussex - The award-winning Olde Sussex is a traditional hard British farmhouse cheese, made with raw British Friesian 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.

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