

# current menu

Olives	£1.95
Garlic bread	£2.50
Antipasti: olives, charcuterie meats and fresh bread with a seasonal vegetable – ideal for two people to share!	£7.95

## Starters

Fennel and wild garlic soup with wild garlic focaccia	£5.50
Lemon risotto topped with fresh crab and aioli	£7.95
Pizzette with potato, crispy pancetta, tomato chutney and rocket	£5.95
Asian chicken salad on a banana leaf with cashews	£6.50
Prawn spring rolls with sweet chilli sauce and green papaya salad	£6.50
Warm marinated vegetables with pesto	£5.95

## Mains

Sirloin steak with slow roasted tomatoes, mushrooms and chips, served with either garlic and herb butter, red wine or peppercorn sauce	£19.95
Marinated escalope of pork, oven roasted with mash and spring vegetables	£14.95
Oven roasted cod with chorizo and butter bean cassoulet	£16.95
Roast pumpkin and feta wonton stack with cranberry relish	£13.50
Ginger marinated boned quail braised with grapes, smoked aubergine baba ganoush and tabbouleh	£15.95
Slow cooked shin of beef with chilli, ginger and soy with noodles	£15.50

### Sides:

Chips, rustic potatoes, mash, mixed salad, and seasonal vegetables	£3.00 each
Green salad	£2.50

## Puddings

Bailey's crème brulee with poached plums	£5.95
Almond, orange and rhubarb cake with caramel ice cream	£5.95
Coffee, chocolate and hazelnut macaroons with chocolate ice cream	£5.95
Raspberry mille feuille with raspberry coulis	£5.95
Apple and blackberry crumble with either custard or vanilla ice cream	£5.50
Choice of ice creams and sorbets	£4.00

*Muscat de Beaumes de Venise, Domaine de la Pigeade – a glass of nectar from this incredibly beautiful area of France. Ideal as an aperitif, with puddings or with cheese*

£3.00 per glass

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## Cheeses

Duddleswell – delicious, sweet, nutty flavour from this hard sheep's milk cheese made in Sussex £5.95

Oxford Blue – this creamy blue cheese is seriously yum!! £5.95

Wigmore – a soft white natural rind cheese with a mild but slightly sweet flavour £5.95

A piece of each of Duddleswell, Oxford blue and Wigmore £6.50

*Vin Santo – "Holy" wine, made from the juice of grapes dried under the Tuscan sun. Rich and mellow £3.00 per glass*

*Portal late bottled vintage 2000 £3.00 per glass*