

Dessert



Crepes

Pizza



Garden



French pizza

Mains



Roasted Stuffed Red Pepper

Main courses



Cepe Dusted Breast of Free Range Chicken

11
€



Supreme of Corn Fed Chicken

9
€



Scottish 'Bucleuch' Dry Hung Aged Beef



Sweet Moroccan Spiced Lobster

18
€

Side dishes



Tender Stem Broccoli with Almonds



Tossed Mixed or Green Salad



Sauté Potatoes or French Fries



Glazed carrots with parsley



Buttered Baby Leaf Spinach



Honey Roast Root Vegetables

SIDES



Asparagus Hollandaise



French Beans with Toasted Almonds



Tender Stem Broccoli



Dauphinoise Potatoes



Creamed spinach

9

Drinks



Speciality Coffee Petits Fours From

6
€



Cafetière of Ground Coffee Chocolate Mints

5
€

Side Orders



Creamed mashed potatoes

Fish



Gently Baked Wild Sea Bass Fillet

12
€



Seafood Frito Misto

11
€

Starters



Smooth Green Pea Velouté

9
€



Soy Tuna Loin Sashimi

9
€



Ham Hock and Parsley Rissole

8
€



Smoked Scottish Salmon

9
€



Brown Shrimp Mayonnaise

13
€



Dry Cured 'Bresaola ' Beef Fillet Watercress

12
€



Sussex Oak Log Smoked Salmon Cured Gravavlax Duet

11
€

Starter



Seared Scallops

10
€

Pizza rolls



Rolls

1

Main



Cafetière of Ground Coffee Petits Fours

5
€



Oatmeal Porridge



Grilled Kippers

Soups and Salads



Green Beans Provencal

First Course



Lightly Truffled Mushroom Soup



Warm Goats Cheese Croûte



'Coronation ' Chicken Tian



Spiced Feta Cheese, Spinach Aubergine Rolls



'Springs of Sussex ' Smoked Salmon Cream Cheese Roulade



Kohlrabi, Apple Watercress Salad*



Thinly sliced 'Ferju ' Pork Loin



Thai Spiced Pumpkin soup with Coconut Milk



Warm Homemade Fishcake



Thinly Sliced Ferju Cured Pork Loin



Spiced Poached Pear, Stilton Walnut Salad



Homemade Fresh Mushroom Cepe Soup



Cumin Roasted Sweet Potato Tian

Soup & Salads



Spiced Butternut Squash Soup

6
€

Second Course



In recognition of British Sausage Week



'Chevre ' Goats Cheese Red Onion Marmalade Tart



Refreshing Champagne Sorbet



Refreshing Mango Sorbet



Crisp skinned Fillet of Sea Bream



Slow cooked Confit Lamb Roulade



'Pink ' Breast of Barbary Duck



Lightly Curried Lentil Ragoût*



Risotto of Spring Greens Petit Pois

Third Course



Crisp Battered Medallions of Fresh Cod



'Grand ' Nut Roast with Melting Goats Cheese Topping



Oak Smoked Natural Haddock Fillet



Goats Cheese Red Onion Marmalade Tart



Roast Loin of English Pork with Bramley Apple Sauce



Traditional Roast Sirloin of Aged Scottish Beef



Suprême of Chicken wrapped in Bacon

Course 2



Supreme of Guinea Fowl

Dessert & Cheese



A Fine Selection of English and Continental Cheeses



A Daily Menu of Homemade Desserts

Vegetarian Menu



Homemade Vegetarian Sausage

Drinks



Drinks

A La Carte - Sample Seafood



Fresh Lobster

18
€

Traditional English Breakfast



Your choice of Eggs

Hibachi Side Orders



Fresh Green Asparagus

9
€

Game, Meat and Grills



Bucleuch Mixed Grill

13
€



Pink Breast of Roast Squab Pigeon

11
€



Roast Saddle of Rabbit In Prosciutto

10
€



Duet of English Lamb

11
€

Uncategorized



'Buccleuch ' 21 day aged Scottish Sirloin 4oz Steak



Hot Smoked Salmon Fillet



Breakfast 'Mediteria '