TERRACE RESTAURANT AND BAR

BREAD AND NIBBLES

Freshly baked artisan-breads with rapeseed oil, aged balsamic — per person 3.50, for two 4.25

Our special marinated mistoliva olives V — 4.25

Seared chorizo in red wine and honey — 4.25

Crispy artichokes and jamón — 4.50

Chicken croquetas, creamy garlic dressing — 4.50

Pimientos de Padron, sea salt — 4.25

Pan fried Catalan style mussels, peppers and chorizo — 4.50

CHEFS TABLE

Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads. Starter 8.95, Main 16.95

APPETISERS AND SALADS

Lamb kofta, flatbread, hummus, pomegranate and saffon yoghurt — 7.95
Cotes de Provence Cuvee des Lices France 2014 — *5.50*

Tempura tiger prawns, sweet chilli sauce — X5 - 7.50, X7 - 9.95

Beetroot cappaccio, creamy goats cheese and spicy avocado — 7.50

Seared whole sardines, herb pesto and garlic potatoes — 8.25
Chablis 1er Cru Vaillons, France 2014 — *8.65*

Grilled asparagus, romesco sauce, poached egg and manchego cheese — 8.50

Today's freshly prepared soup — 5.00

Six rock oysters natural with shallot vinegar — 15.00
OR Six rock oysters with warm chorizo — 16.50
Hamilton Russell Chardonnay. S.Africa 2015 — *7.50*

One taster oyster - Natural or with chorizo — 2.75

Prices include VAT, service at your discretion.
Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV	11.00
Ayala Brut Majeur, France, NV	9.50
Brockmans Signature G&T	11.50
Tom Collins	8.00
Aperol Spritz	9.00

FISH AND SHELLFISH

Plateau de fruits de mer
Shellfish selection for two people; 4 oysters, 4 crevettes, shell on prawns, mussels, cockels, clams, half Dorset crab, half Dorset lobster, lemon mayonnaise, shallot vinegar and two portions of fries — 75.00
Pouilly Fuisse Domaine Trouillet, France 2014 — *7.65*

Seared scallops and sticky pork belly, lemon butter and samphire — 19.25
Gavi di Gavi, Tenuta Olim Bauda, Italy 2015 — *6.60*

Pan fried sea bass fillet with chorizo, piperrada and charred gem — 18.25
Sancerre Domaine Michel Girard, France 2015 — *6.55*

Mixed seafood paella and chopped house salad — 18.50

Light Thwaites beer battered plaice goujons and fries, crushed peas, chunky tartare sauce — 16.75

Chilli crab and prawn linguine, lemon and fresh herbs — 16.95

ROTISSERIE AND STOVE

Free range rotisserie, paprika rubbed chicken, lemon roasted potatoes, oregano, garlic pickle — 16.95

Seared haloumi cheese Greek salad, creamy garlic dressing V — 14.50

Roasted red pepper and potato tortilla with a butter bean ragu V — 14.50

Crispy shredded confit of duck salad with hoisin dressing, pomegranate — 16.95

Pappardelle pasta, heirloom tomatoes, asparagus and feta cheese V — 14.75

Seared salmon Caesar salad, dill lemon dressing — 16.95

EXPLORE BY THE POUR WITHOUT PULLING THE CORK
The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

CHAR-GRILL

Our beef is aged for 28 days and sourced from local farms. All grills served with watercress and thin fries.

Sirloin steak 9oz — 26.95
Chateau de Pez France 2009 — *11.95*

Butterflied breast of chicken panzanella salad, spicy tomato sauce — 16.80

Fillet steak 8oz — 31.50
Amarone della Valplicella Classico, Italy 2013 — *9.25*

Handmade beef burger, glazed brioche bun with Sussex Charmer — 14.95
with crispy smoked bacon — 15.95

Lamb cutlets, crispy lambs sweetbreads, peas, broad beans, mint and ricotta ajillo dressing — 18.95
Chateauneuf-du-Pape Chante Cigale, France 2013 — *7.65*

ADD A LITTLE EXTRA:

Béarnaise sauce - made with plenty of fresh tarragon

Green peppercorn and brandy cream sauce — both 3.25

SIDE ORDERS

Broccoli with almonds

Beer battered onion rings

Mixed baby leaf and cherry tomato salad

Sea salted thick cut chips — per side 3.95

DISH OF THE DAY

Monday - Thursday

Please see the your server for Chef's Dishes of the Day

Two courses	18.50
Three courses	22.50
Main course	only 16.95

DESSERT

Chocolate brownie, peanut ice cream, seared marshmallows — 6.95

Rioja poached pear with very vanilla ice cream — 6.75

Black cherry clafoutis with crème fraîché — 6.75

Summer pudding, clotted cream and raspberry sauce — 6.75

Grilled figs, Greek yoghurt with honey, pink grapefruit and pine nuts — 6.75

Grilled pineapple, chilli syrup, coconut ice cream — 6.95
Château Loupiac Gaudiet, Loupiac France 2011 — *6.90*
Half bottle 20.50

Three Scoops of Jude's Ice cream and Sorbet made in Hampshire-

Your choice of three scoops from:
Very Vanilla - Madagascan vanilla
Salted Caramel - English sea salt
Peanut butter chocolate ripple cream - Belgian Chocolate and Peanuts
Mango Sorbet - Alphonso Mango — 6.95, one scoop 2.50

Farmhouse cheese with chutney, celery, Peter's Yard crackers — per cheese 5.75, all four 16.00

Manchego - firm and creamy made from sheep's milk from Spain.

Hampshire Tunworth - sweet, butty, soft cheese made from cows milk.

Isle of Wight Blue - blue veined naturally rinded soft cheese, made with pasteurised cows milk.

Sussex Charmer - creamy mature cheddar taste followed by a zing of parmesan made from cows milk.
Cockburn's Special Reserve recommended.

SOMETHING DIFFERENT

Salted Caramel Martini
Espresso Martini — all at 10.00

AFTER DRINKS AND DIGESTIF'S

Taylor's of Harrogate tea - English breakfast, Earl grey, Darjeeling Sweet rhubarb, Peppermint, Delicate green Decaffeinated breakfast — all at 4.30

Cappuccino, Americano
Double espresso, Latté, Flat white — all at 4.30

Espresso or Cortado — 3.50

Salted caramel truffles — x4 3.50

Hot chocolate — 4.35

Coffee liqueur
Tia Maria, Cointreau, Baileys, Courvoisier, Jameson's Irish whiskey — all at 7.25