



Table d’Hote Menu

Starters

Homemade Soup
Slow Roast Plum Tomato Salad
Chicken & Duck Liver Pate
Herring with Stilton Dressing

Available Mon-Thurs and for orders received before 19:00 on Friday & Saturday

Main Courses

Cottage Pie with Pea Casserole
Chicken in a Bacon, Mushroom & Tomato Sauce
Salmon with Coriander & Coconut Curry Sauce
Pork Sausages with Mash & Onion Gravy
Rare Roast Beef or Honey Roast Ham Salad
Spinach, Walnut & Ricotta Pancakes with Tomato & Basil Sauce

Puddings

Ice Cream with Hot Raspberries or Butterscotch
Cheesecake of the Day
Mixed Berry Compote with Greek Yoghurt

11.80 for 2 Courses 14.80 for 3 Courses Any of our Pies available as a main course for an extra 2.00

Starters

For The Table					
Granary Bread & Butter	1.50	Olives with Home Roasted Nuts	3.00	Fresh Bread, Olives, Olive Oil & Balsamic Vinegar	2.90
Classic Prawn Cocktail	7.40	Scottish Smoked Salmon	7.00	Homemade Soup of the Day	5.00
With Brown Bread & Butter		With Brown Bread & Butter			
Recommended with Miroglio Viognier Traminer		Recommended with Charles Heidsiek Brut Reserve		Grilled Mediterranean Prawns	9.00
Seared Scallops with Crispy Kale	8.00	Marinated Danish Herring	6.80	With Chorizo Butter	
Spicy Lemon Dressing		Creamed Stilton Dressing		Recommended with Southend Chardonnay	
Recommended with Greywacke Sauvignon Blanc		Recommended with Dr Loosen Wolf Riesling		Pigeon Breast stuffed with Pork, Chive & Sage	7.90
Mushroom Arancini	6.90	Homemade Chicken & Duck Liver	6.70	On Horseradish Mash with a Red Wine Jus	
with Pesto Dressed Leaves		Pate with Madeira		Recommended with Soli Pinot Noir	
Recommended with Moonriver Pinot Grigio		With Melba Toast		Six Fingers of Toast	6.50
Slow Roasted Plum Tomatoes	6.80	Recommended with Miroglio Viognier Traminer		Stilton, Anchovy & Sardine	
Balsamic & Olive Oil				Recommended with Jeio Brut Prosecco	
Recommended with Greywacke Sauvignon Blanc					

Pies

Very Large Steak, Kidney & Mushroom	11.00
Recommended with Chateau L’Eglise	
Equally Large Chicken & Chestnut	11.00
Recommended with Miroglio Viognier Traminer	
Lamb, Garlic & Rosemary	11.00
Recommended with Ch La Croix Bonneau St Emillion	
Game Pie	11.00
Recommended with Seghesio Zinfandel	
All the above served with Jacket or New Potato	
With Mash or Dauphinoise Potato - 1.50 supplement	
Trawler Pie	11.00
Topped with Creamy Mash & Cheese	
Recommended with Southend Chardonnay	

Meat

Chicken stuffed with Black Pudding	13.00
Wrapped in Bacon with a Sercial Madeira Sauce	
Recommended with Miroglio Viognier Traminer	
Roasted Rump of Lamb served Pink	16.00
Anchovies & Capers, with Dauphinoise Potato & Roasted Roots	
Recommended with Ribeiro Santo Reserva	
Venison & Juniper Casserole	
With Roasted Roots & New Potatoes	14.00
Recommended with Seghesio Zinfandel	

Steak

9oz Scottish Sirloin Steak	23.00
With Flavoured Butter (Garlic & Herb or Chorizo Butter)	
New Potato, Tomato, Mushroom, Rocket & Parmesan	
Recommended with Kaiken Ultra Malbec	
8oz Australian Fillet Steak	24.00
With Flavoured Butter (Garlic & Herb or Chorizo Butter)	
New Potato, Tomato, Mushroom, Rocket & Parmesan	
Recommended with Ribeiro Santo Reserva	
Fillet Steak in Pastry	25.00
Stuffed with Haggis, served with Dauphinoise Potato	
Recommended with	
Whisky Pepper Sauce	1.50

Fish

Mahi Mahi marinated in Chilli, Garlic & Soy	15.00
With Shitake Mushroom Noodles & Oyster Broth	
Recommended with Amalaya Torrontes Riesling	
Natural Smoked Haddock with a Free Range Fried Egg	15.00
Spinach Mash & Creamy Cheese Sauce	
Recommended with Southend Chardonnay	
Fillet of Scottish Salmon in Pastry	14.00
Stuffed with Spinach & Cheese	
Recommended with Miroglio Viognier Traminer	

Vegetarian

Spinach, Walnut & Ricotta stuffed Pancakes with Tomato & Basil Sauce	
With Crunchy Salad	11.00
Recommended with Miroglio Viognier Traminer	
Vegetarian Pie	11.00
Vegetables in a Tomato Broth topped with Puff Pastry	
Recommended with Mas Belle Eaux Rose	
Vegan Platter	11.00
With seasonal Vegetables, Leaves, Fruit & Nuts	
Recommended with Delicato Zinfandel Rose	

Cold Table

Seafood Platter	13.50
Smoked Salmon, Poached Salmon, Prawns, Herring, Cockles	
Recommended with Dr Loosen Wolf Riesling	
Large Plate of Smoked Scottish Salmon	12.00
Recommended with Charles Heidsiek Brut Reserve	
Plate of Honey Roast Ham	9.25
Recommended with Soli Pinot Noir	
Rare Roast Beef with Mayonnaise	11.00
Thick sliced Beef, Jacket Potato, Tomato & Mayonnaise	
Recommended with Seghesio Zinfandel	
Plate of Thin Carved Rare Roast Beef	9.25
Recommended with Chateau L’Eglise	

Jacket or New Potato	2.60	Creamy Mash Potato	3.20	Dauphinoise Potato	3.50	Warm Potato Salad	2.80	Pea Casserole	2.60	Roasted Roots	3.50
		Sauteed Mushrooms	3.75	Fresh Vegetables	3.50	Crunchy Salad	3.20	Coleslaw	2.80		
				Dressed Tomato & Red Onion	3.20	Dressed Leaf Salad	3.20				

Fortified Aperitifs

	100ml
Rodriguez La Cave Manzanilla	4.65
Barbadillo Amontillado	5.00
Quinta do Infantado White Port	4.30
Justino’s 10 Year Old Sercial	6.15
Justino’s 10 Year Old Boal	6.15

Craft Beers & Cider

N.A.T.S Lager (5%)	2.4 ½ Pint	4.7 Pint	16.20 ½ Gal.
Portobello London Pilsner	(London, 330ml, 4.6%)		3.9
Coopers Sparkling Ale	(Australia, 375ml, 5.8%)		3.9
Innes & Gunn Oak Aged Beer	(Scotland, 330ml, 6.6%)		3.9
Brentwood Brewing Co Gold	(500ml,4.3%)		4.3
Brentwood Brewing Co Hope & Glory	(500ml, 4.5%)		4.3
Aspall Premier Cru Cyder	(Suffolk, 500ml, 7%)		4.5
Hawkes Alcoholic Ginger Beer	(London, 500ml, 4%)		4.5

Long Drinks & Cocktails

The Hugo	6.5
Aperol Spritz	6.5
Blackdown Sussex Gin & Tonic	6
Infantado White Port & Tonic	5
Bloody Mary	6.5
Sussex Mule	6
Blackdown Sussex Vodka & Tonic	6
(Spirits are served in 50ml measures)	

Wines by The Glass & Carafe

Kir (White Wine with Creme de Cassis), 4.60	175ml	Kir Royale (Champagne with Creme de Cassis), 10.20	125ml	Buck’s Fizz (Champagne & Orange), 7.90	glass / 23 pt jug
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Champagne & Sparkling

	125ml	175ml	250ml	500ml	750ml	ABV
Charles Heidsieck Brut Reserve, Champagne	9.60	13.60	17.90	34.50	50	12%
Charles Heidsiec k Rose Reserve, Champagne	12.40	17.60	23.30	44.90	65	12%
Jeio Brut Prosecco, Veneto	4.80	6.80	9.00	17.30	25	11.5%

Crisp & Refreshing Whites

Domaine Perraud Macon Villages, Burgundy	4.80	6.80	9.00	17.30	25	12.5%
Arc des Anges Blanc, Languedoc	2.95	4.10	5.50	10.40	15	12%
Moonriver Pinot Grigio, Neszmely	3.70	5.20	6.80	13.10	19	12.5%
Greywacke Sauvignon Blanc, Marlborough	6.20	8.70	11.50	22.10	32	13.5%

Aromatic & Fruit Driven Whites

Amalaya Torrontes Riesling, Salta	3.70	5.20	6.80	13.10	19	13.5%
Little Eden Moscato, Murray Darling	3.10	4.40	5.80	11.10	16	5.5%
Dr Loosen Wolf Riesling, Pfalz	3.90	5.50	7.20	13.80	20	11%
Edouardo Miroglio Bio Viognier Traminer, Thracian Valley	4.40	6.30	8.30	15.90	23	13%

Rich & Intense Whites

Newton Johnson 'Southend' Chardonnay, Walker Bay	5.40	7.60	10.10	19.40	28	13.5%
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Rose Wine

Mas Belle Eaux Rose, Languedoc	3.90	5.50	7.20	13.80	20	12.5%
Operetto Pinot Grigio Garganega Rose, Veneto	3.90	5.50	7.20	13.80	20	12%
Delicato Zinfandel Rose, California	3.90	5.50	7.20	13.80	20	10%

Light & Elegant Reds

Pittnauer Burgenlander, Burgenland	4.60	6.50	8.60	16.60	24	13%
Soli Pinot Noir, Thracian Valley	4.80	6.80	9.00	17.30	25	13%
Arc des Anges Rouge, Languedoc	2.95	4.10	5.50	10.40	15	13.5%

Smooth & Spicy Reds

Montes Classic Series Merlot, Colchagua Valley	3.50	4.90	6.50	12.50	18	14%
Chateau L’Eglise, Bordeaux	3.70	5.20	6.80	13.10	19	13.5%
Chateau La Croix Bonneau Montagne St Emilion, Bordeaux	6.30	9.00	11.80	22.80	33	13%
Senorio do Unuela, Rioja	3.70	5.20	6.80	13.10	19	13.5%

Full Bodied & Robust Reds

Kaiken Ultra Malbec, Mendoza	5.20	7.40	9.70	18.70	27	14.5%
Ribeiro Santo Reserva, Dao	5.40	7.60	10.10	19.40	28	13.5%
Seghesio Zinfandel, Sonoma	7.70	10.90	14.30	27.60	40	15.5%