

STARTERS

Soup of the Day served with warm French bread and butter	£4.65
Provencale Fish Soup served with cheese, rouille and croutons	£5.65
Sussex Smokies Smoked mackerel flaked into a creamy cheese sauce and flashed under the grill	£5.65
Soft Herring Roes Pan fried with crispy smoked bacon and served on a bed of shredded lettuce	£5.65
Sardines - grilled with rosemary butter	£5.65
Chicken Livers Sautéed with onions, bacon and mushrooms, finished with a brandy and cream sauce	£5.95
Half Pint of Prawns Shell on prawns served with homemade mayonnaise	£5.95
Garlic King Prawns Pan fried and tossed in garlic and lemon butter	£6.95
Oysters - from Co. Cork, Ireland Natural, served with shallot and red wine vinegar Hot. Grilled with Chorizo sausage	each £1.00 each £1.20

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MAIN COURSES

Pie of the Day	£9.95
Fillet of Salmon Served with pernod and lemon butter sauce	£14.95
Tuna Steak Pan fried with garlic and lemon butter	£15.95
Skate Wing Grilled with capers and beurre noisette	£15.95
Confit of Duck Served with bubble and squeak potato cake and wild mushroom sauce	£15.95
Rib-Eye Steak.	
Plain	£16.95
Served with cracked black pepper, brandy and cream sauce	£17.95

PLEASE SEE OUR BLACKBOARD SPECIALS FOR FURTHER CHOICES

Main courses are served with a choice of the following side dishes:

Mixed Leaf and Herb Salad

Mange Tout

Spinach tossed in shallot butter

Carrots dusted with Roast Coriander Seeds

Parslied New Potatoes

Chips with Crunchy Sea Salt

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Jim's Seafood Special

£30.00 per person

A traditional Fruits de Mer consisting of both a hot and cold selection of seafood, served with fresh granary bread salad and three mayonnaise dips
Prepared for a minimum of two people
At least 24 hours notice

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Note: All meals are freshly prepared to order. Please be understanding, especially on busy evenings, if some dishes take longer to prepare or are unavailable.

There is a minimum charge of £7.50 per person in the restaurant.