



Dinner Menu

To Start

Chargrilled Asparagus (g/f)

with a poached egg, crisp bacon, sauté new potatoes & basil pesto dressing £8

Soup of the Day (v,g/f*)

with freshly baked bread £6

Potted Smoked Mackerel

with crisp ciabatta bread & side salad £7.50

Grilled Goats Cheese (v,g/f*)

with pot roasted vegetables and basil oil £7.50

Wild Mushroom Risotto (ve)

on with green peas, spinach & toasted pine nuts £8

Crisp Whitebait

with tartar sauce £7.50

Mains

7oz Sussex Rump Steak (g/f)

8oz Sussex Sirloin Steak (g/f)

with grilled mushroom, tomato, chunky chips, garden peas & béarnaise sauce £15.95 / £18.95

Market Fish of the Day

please ask your server

Sage Crusted Organic Pork Loin (g/f)

with fondant potato, Chantilly carrots, braised leeks & cider reduction £13.50

Oven Baked Chicken Supreme (g/f)

with crusted new potatoes, purple sprouting broccoli, green beans & chestnut mushroom & tarragon sauce £13.50

Priory Pie of The Day

with buttered mashed potato & seasonal vegetables £11.50

Roasted Vegetable Strudel (ve)

with new potatoes and dressed salad £10.50

Harvey's Beer Battered Cod

with chunky chips, garden peas & tartar sauce £10.95

Tomato & Goats Cheese Pasta

with dressed salad £10.50

Desserts

Baileys Cheesecake (v)

with blueberry compote £7

Chocolate Brownie (v)

with Downsview Farm mint chocolate chip ice cream £6.50

Apple Crumble (v,g/f*)

with vanilla custard £6.50

Chocolate Orange Brownie Sundae (v) £6.50

Wild Berry 'Eton' Sundae (g/f) £7

Cheese Selection (g/f*)

with cheese biscuits, fruits & chutney £7.50

Downsview Farm Ice Cream & Sorbets (g/f,v) £5

v suitable for vegetarians
g/f gluten free
g/f* gluten free if requested