

## A La Carte Menu

### Starters

Our Own Oak Smoked Salmon with Quail Egg, Caviar and Fennel Salad £ 9.50

Caramelised Jerusalem Artichoke Soup and Horseradish Dumplings £ 8.00

Roasted Lamb Sweetbreads, Smoked Bacon and Pearl Onion Sauce, Spinach and Potato Rosti £ 9.00

Seared Scallops with Roasted Fennel Puree, Shaved Fennel, Radish Salad, Tomato and Curry Oil Dressing £10.50

Pickled Pear, Ashed Goats Cheese Salad, Golden Beetroot and Raspberry Vinaigrette £ 8.75

Pressed Wild Rabbit Terrine in Prosciutto, Apricot and Ginger Chutney, Pickled Cauliflower and Broad Bean Salad £ 9.50

### Main Course

Pan Roasted Sussex Venison Loin, Venison 'Shepherds' Pie, Braised Red Cabbage, Parsnip Puree and Red Wine Sauce £ 24.95

Wild Mushroom and Leek Ravioli, Purple Sprouting Broccoli and Parmesan Custard £

Breast of Guinea Fowl, Buttered Spinach, Carrot and Cardamon Puree, Cep Mushroom Sauce £

Coriander Crusted Rack of Lamb, Celeriac Puree, Roasted Baby Beetroots and Lamb Jus

Pan Fried Fillet of Halibut, Purple Sprouting Broccoli and Beurre Noisette

### Steak menu

Sourced from Handcross Village butchers, this prime lowland Scottish beef has been matured for 21

arriving at Foxhills. Char-grilled to your liking and served traditionally with grilled plum tomato

Mushroom, Triple Cooked Hand Cut Chips and Watercress.

Fillet of Beef 8oz £

Sirloin 10oz £

Rib-Eye 12oz £ 25.50

Enjoy it plain or with one of the following sauces: Bernaise, Aioli and Green Peppercorn

## Table d'hôte Menu

### Starters

Curried Roasted Parsnip Soup with Vegetable Chips

Devon Crab, Avocado, Pink Grapefruit Rocket Salad and Sesame Seed Flatbread

Beetroot and Goat's Cheese Salad, Pea tendrils and Truffled Herb Dressing

Chicken Liver Foie Gras Parfait, Pickled Gardens and Oxford Sauce

### Mains

Pork Cheeks, Fondant Potato, Ginger Carrots, Baby Leeks and Grain Mustard Cream Sauce

South Coast Skate Wing, Chorizo and Snow Pea Mashed Potato, Crisp Fennel Salad and Sussex Mussel and Clam Fish Cream

Pan Fried Gnocchi, Gorgonzola, Roasted Pine Nuts and Baby Spinach

Braised Lincolnshire Oxtail, Jerusalem Artichoke Puree, Stornaway Black Pudding Mashed Potato and Bourguignon Sauce

Poached Breast of Chicken, Caramelised Chicory, Spinach, Potato Rosti and Pan Gravy

### Desserts

Warm Treacle Tart and Clotted Cream Ice Cream

Roasted Pear Belle Helene, Slow Roasted Pear, Chocolate Sorbet and Creme Anglaise

Blood Orange Posset, Lemon Meringue Ice Cream and Lime Biscotti

Sticky Date Sponge, Date Puree and a Toffee Sauce

Priced at £29.50 inclusive of VAT

### Farmhouse Cheese Selection

Traditional Farmhouse Cheese served with Celery, Homemade Apple Chutney and Biscuits.

Please choose from:

Olde Sussex; Cliff, Julie & Rebecca Dyball produce this cheese in their small dairy in Stonegate, East

Sussex. This is a naturally rinded cheese which is made using a traditional cheddar type recipe.

Olde

Sussex has a deep, rich, creamy yet rather tangy flavour.