

THE HORS D'OEUVRES TABLE

Featuring the very best selection of local, seasonal and continental produce
for you to help yourself.

Freshly prepared, it can be enjoyed either as an appetiser or main course

Starter £7.50 Main Course £16.50

Hand Cut Iberico Ham with Manchego cheese £8.50

HOT STARTERS

Baked Goat's Cheese wrapped in Serrano Ham, green tomato chutney £6.50

Seared Sweet Spanish Padron Peppers, olive oil, sea salt £6.50 (v)

Grilled South Coast Sardine Fillets, tomato salad, lemon herb oil £6.50

Tiger Prawn Tempura, sweet chilli sauce, lime, (*five*) £8.00 / (*ten*) £15.00

MAIN COURSES

South Coast Sea Bass Fillet, caesar salad, sauté potatoes £16.50

Grilled South Downs Lamb Steak Tagliata, salsa verde, garlic & rosemary potatoes £17.00

Grilled 9oz Aged Sirloin Steak, sauce béarnaise, watercress, hand cut chips £21.00

Half English Lobster Salad, with Devon crab, prawns & herb mayonnaise £19.95

Tiger Prawn Linguini, chilli, garlic, coriander £7.50/£15.00

Baked Spinach & Ricotta Cheese Crespelle, roasted vine tomatoes, formaggio sauce £13.00 (v)

SIDE ORDERS

All £2.95

Summer Greens, fine beans, sugar snaps & peas

Caesar Salad

Parsley New Potatoes

Rocket & Tomato Salad

Sea Salted Hand Cut Chips

Garlic Mushrooms, pesto

THE TERRACE SPECIALITY

Classic Spanish Seafood Paella £18.00

Vegetable Paella £14.00 (v)

Please allow 20 minutes

Char Grilled Half Hampshire Corn Fed Chicken, chorizo sausage, fennel & rocket salad, red pepper chutney, fries £16.95

DESSERTS

All £6.50

English Strawberries, clotted cream, mint sugar

Banana Banoffee Sundae

Roasted Peach Melba

Crème Brûlée, with raspberries

Old Fashioned Lemon Posset, mixed summer berries

Ice Cream (English strawberry, vanilla, chocolate & banana)

If you can't quite manage a dessert, why not try our Pimms Sorbet £3.50

CHEESE

Sandhams Mature Cheddar, Oak Smoked Lancashire, Blacksticks Blue and Hampshire Tunworth

All cheese served with cider apple chutney & fruit bread

A taster plate of three £6.50

(v) – Vegetarian option

Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice of the restaurant manager.

We're committed to using our local suppliers as much as possible – and to working with them to provide the very best in seasonal produce