



# Autumn Menu

Something to nibble while you wait... **Marinated olives £2.50, Sweetened garlic £2.50, Anchovies £2.50, Homemade hummus & crostini £2.50**

## Local sausage, spinach and egg muffin

Served with a pear & date chutney **£6.25**

## Our Autumn Salad

Baby leaves, quinoa, watercress, pear, fennel, toasted seeds & parmesan shavings drizzled with a honey dressing **£6.95 GF V**

## A plate of Rock A Nore beetroot smoked salmon

Served with Lighthouse Bakery bread **£9.75 GF**

## Baked camembert

Studded with garlic & rosemary served with cranberry sauce & Lighthouse Bakery Bread **Single £6.75 Sharing £12.25 V GF**

## Pan seared local pigeon breasts

Served with a rich forestiere sauce **£6.75 GF**

## Seared scallops

Served with a piquillo pepper puree, chorizo, and baby leaves **£6.75 GF**

Gluten Free bread is available please request on ordering

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## Grilled whole Rye Bay plaice

Served on the bone with sautéed prawns & mushrooms, mid potatoes and a baby leaf salad **£14.25 GF**

## Luxury fish & scallop pie

Topped with mash potato served with a baby leaf salad **£14.25**

## Pot roasted wild rabbit

In a cider, cream, mustard sauce served with wilted spinach and mash potato **£14.75**

## Char-grilled chump of Romney lamb

Topped with a rosemary pesto served with a grain mustard mash with roasted seasonal vegetables **£16.95 GF**

## Pan roasted local venison steak

With a Cumberland sauce served with red cabbage and a fondant potato **£17.95 GF**

## Char-grilled 28 day hung black angus 10oz rib-eye steak

Served with a fresh horseradish butter, fries and a baby leaf salad **£21.95 GF**

## Crayfish & crab meat linguine

White wine, coriander & chili topped with Twineham Grange cheese & wild rocket **£13.95**

## Roasted Organic gem squash

Filled with puy lentils, tomato, pine nuts, mozzarella served with a baby leaf salad **£11.95 V GF**

