



THE
**CHIMNEY
HOUSE**

TEL: 01273 556708

SUNDAY 5TH SEPTEMBER 2010

SERVED 12 NOON – 6 PM

STARTERS

Cauliflower soup, truffle oil, freshly-baked bread (v)	4.50
Salt & pepper squid, sweet chilli sauce, watercress	5.50
Crayfish & shrimp cocktail, lemon truffle aioli, tomato salsa, roquette	5.50
Toasted goat cheese, baby beetroot, herbs, beetroot puree, beetroot & walnut dressing (v)	5.25
Rabbit, wood pigeon & wild mushroom terrine, watercress, toasted bread	5.50
Vanilla & pink pepper cured salmon, horseradish crème fraiche, caper berries, croutons	5.25

MAINS

Roast topside of sussex beef	12.50
Roast pork, crackling, apple sauce	11.95
Butternut squash nut roast, madeira & ginger cream sauce (v)	10.50
(All served with roast potatoes, seasonal vegetables, yorkshire pudding)	
Local plaice, creamy mash, white wine & clam cream sauce, green beans	12.95
Grilled whole mackerel, sautéed potatoes, roquette, salsa verde	11.95

DESSERTS

Chocolate mousse, vanilla ice-cream (v)	4.95
Lemon & strawberry tart, blackcurrant sorbet (v)	4.95
Bread & butter pudding, cinnamon & brandy anglaise (v)	4.95
Raspberry posset, shortbread (v)	4.95
Selection of ice-creams - 3 scoops (toffee; strawberry; plum sorbet) (v)	4.95
Larkham blue, sussex crumble, flower marie, cheese board, crackers, red onion chutney, quince (v)	6.50

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu

A voluntary, optional service charge of 10% will be added to tables of 8 or more



Printed on recycled paper made from 100% post-consumer waste