

# Today's Specials

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## Starters

*Traditional prawn cocktail with marie rose sauce*

*Thai Fishcake served on a bed of salad and sweet chilli sauce*

*Sussex Smokies Smoked haddock and prawns in a cheese sauce served in a scallop shell*

## Mains

*8oz Venison steak with a rich mushroom & red wine sauce £13.50*

*Fresh 16oz trout with lemon & garlic butter and toasted almonds £13.50*

*Pheasant breast served with our special leek & black pepper stuffing wrapped in bacon and served with a red wine sauce £10.50*

*Pan-fried duck breast with orange sauce and sautéed potatoes £12.50*

*Salmon En Crouté £12.50*

*Minted lamb wellington braised lamb in puff pastry with a creamy mint sauce £14.50*

*Welsh lamb rump served with honey roasted vegetables and a sauce of your choice £14.50*

## Today's Recommendations from the chef are:

*Starters - Sizzling tandoori chicken breast*

*Trio of cheese with red-currant jelly*

*Mains - Welsh lamb rump with honey roasted vegetables*

*Chateaubriand medallions of fillet steak with mushroom & brandy sauce*