

Monday - Saturday

12pm till 2pm

6pm till 8pm

A LA CARTE MENU

STARTERS

Sautee Prawn and Chorizo

Toasted ciabatta, garlic and lime dressing £8.25.

Pan seared Thai Fishcakes

Pickled cabbage, coriander, chilli and lime £7.95.

Home-made Roasted Butternut Squash Soup

Toasted ciabatta, Sussex dairy butter (V) (VG*). (NG*) £6.95

Roasted Pear Halves

Honey glaze, blue cheese, walnut, dressed leaf £7.25.

Slow Cooked Pork Belly

Sesame, chilli, spring onion, pickled cabbage (NG). £7.95

DESSERTS

Grilled Peach Halves Crumble

Chantilly cream, micro basil £7.50. (V)

Warm Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream £7.25. (V).

Chocolate Fondant

Vanilla ice cream, forest fruit coulis £7.95. (V).

Caramelised Bananas

Granola, banana ice cream, rum syrup £7.25. (V).

Traditional Apple Crumble

With custard £6.95. (V) (VG*) (NG*).

MAIN COURSE

Duck a la 'orange

Hasselback potatoes, stem broccoli, charred shallot £22.95.

Baked Cod Fillet

Chorizo crumb, buttered asparagus, sauté potatoes, herb oil £20.95.

Kale Rigatoni

Walnut, pesto, shaved parmesan (V) £17.95.

Chargrilled 8oz Sirloin Steak

Confit tomato and mushroom, triple cooked chips £26.95.

Seared Chicken Supreme

Oyster mushrooms, baby carrots, pomme boulangère, wholegrain mustard sauce £19.95.

Ale Battered Haddock Fillet

Mushy peas, thick cut chips, tartare sauce £18.95.

SIDES

Triple cooked Chips £4.50

Buttered Seasonal Vegetables £4.50

Garlic Ciabatta £3.25

Cheesy Garlic Ciabatta £4.25

Peppercorn or Diane Sauce £3.95

Bread, Oils and Butter £4.75

Key: (V) Vegetarian (VG) Vegan (NG) Non gluten containing ingredients (*) available upon request.



ANGMERING
MANOR