

GLUTEN FREE SPRING MENU

STARTERS

Homemade soup of the day (v) gluten free bread	£5.95	Chicken, apricot and tarragon terrine gluten free bread, tomato chutney	£7.50
Grilled tiger prawns peppery rocket leaves, sweet chilli sauce	£8.95 S £13.95 M	John Ross Jr 'hot-smoked' mackerel fillet Caesar salad	£7.25

DELI BOARDS

ALL SERVED WITH SECRETTS' MIXED LEAVES AND GLUTEN FREE BREAD
GREAT TO SHARE AS A LIGHT BITE OR AS A MAIN FOR ONE

Baked camembert (v) infused with rosemary, served with honey, celery sticks, grapes	£13.95	Charcuterie chicken, apricot and tarragon terrine, smoked pork loin, rare beef strip loin, olives	£16.95
Fish board Devonshire crab cocktail, smoked mackerel, crayfish tails and grilled tiger prawns	£17.50	Mezze board (v) queen olives, cream stuffed peppers, houmous, pesto kale, baby onions marinated in balsamic vinegar	£14.95

DAILY SPECIALS

see our black board for a great selection of seasonal specials

MAINS

Roasted vegetable and goat's cheese pie (v) Secretts' salad leaves, buttered new potatoes and rich tomato coulis	£14.95	Baked fillet of line caught haddock new potatoes, fresh garden peas, tartare sauce	£12.95
Herb-marinated fillet of cod saffron potato, green beans, tomato and coriander salsa	£16.95	Prime British beef burger Sussex Charmer cheese, gherkin and crispy bacon, served in gluten free bread with new potatoes and chilli jam	£13.50
Slow-roasted pork belly braised savoy cabbage, dauphinoise potato and apple jus	£15.95	Beef and St Peter's ale pie seasonal vegetables, chunky chips and red wine jus	£14.95
John Ross Jr smoked haddock and crayfish fishcake green beans, poached free range egg and parsley sauce	£13.95	8oz 28-day hung Hampshire sirloin steak portobello mushroom, sun-dried tomatoes, new potatoes	£21.50
Aubergine and ratatouille stack (v) smoked Applewood cheese, rosti potato, wilted baby spinach and a tomato coulis	£12.95	- garlic butter, peppercorn or Norbury Blue cheese sauce	£1.50 each
		- add three grilled king prawns	£3.95

A BIT ON THE SIDE £ 3.25

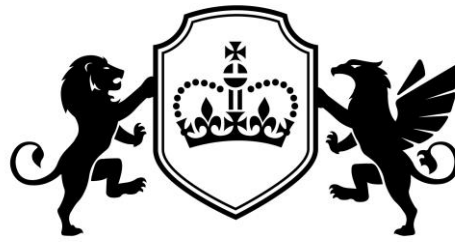
Seasonal vegetables – Rocket and Parmesan salad
Mixed leaf salad – Olives – New potatoes – Mash potato

FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR REQUIREMENTS.
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

FRESH — LOCAL — SEASONAL





HOMEMADE DESSERTS

Lemon tart
raspberry coulis, Chantilly cream

£5.95

Chocolate brownie
chocolate sauce, vanilla ice cream

£5.95

Baked vanilla cheesecake
chocolate ice cream

£5.95

Orange and vanilla crème brûlée

£4.95

MEADOW COTTAGE FARM ICE CREAM

Vanilla – Honeycomb - Chocolate
– Strawberry

MEADOW COTTAGE FARM SORBET

Lemon – Raspberry - Mango

3 scoops £4.95 / 2 scoops £3.50 / 1 scoop £1.75

LOCAL CHEESE SELECTION

grapes and gluten free bread

Rosary goat's cheese – made in Salisbury, a creamy and fresh goat's cheese with natural acidity and a mousse-like texture

Tunworth soft cheese – made in Hampshire, this cheese has a long-lasting sweet, nutty flavour with a creamy texture and thin, wrinkled rind.

Norbury blue - from Mickleham in Surrey, this is derived from the milk of closed herd Fresian cows that enjoy rich and diverse diets

Waterloo – mild, semi-soft cheese made in Berkshire with a soft, gentle, buttery flavour

Sussex Charmer – from Pallinghurst Farm in Rudgewick, Sussex. A creamy mature cheddar taste followed by the zing of Parmesan

3 for £8.50

Add a cheese for £2.00 each

SANDWICH MENU

Served Monday to Saturday 12 – 2.30pm

Sussex Charmer and tomato chutney £6.95

Grilled brie, bacon and cranberry £7.50

Devonshire crab and crayfish with Marie Rose sauce £8.25

Grilled chicken breast, bacon, tomato and lettuce £7.50

all served with soup or salad

DESSERT WINE

Errazuriz, Sauvignon Blanc, Chile 37.5cl

This wine is a classic example of a clean modern cool climate Sauvignon Blanc. It displays aromas of gooseberries and guava on the nose and is dry yet fruity on the palate

£6.95 125ml glass / £19.95 bottle

MOZZO COFFEE

Mozzo invests 5 pence into the Community2Community fund for every kilo of coffee sold.
Roasted in Hampshire, using blends of the finest coffees available

Espresso
Double espresso
Americano
Cappuccino

£2.30
£2.70
£2.70
£3.00

Flat white
Mocha
Latte
Hot chocolate
Macchiato

£2.80
£3.00
£3.00
£3.05
£2.70

LIQUEUR COFFEE 25ml
Amaretto, Baileys, Calypso, French, Irish

£5.35

BIRCHALL TEA

English breakfast – Pfunda Earl Grey – Peppermint
– Green – Lemongrass and ginger – Camomile -
Red berry and flower

£2.60

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