



Our Lunch Menu

2 Course £13.95

3 Course £17.95

To Start

A Salad of Goats Cheese, Roasted Beetroot & Candied Walnuts, Aged Balsamic Dressing

Leek & Potato Soup finished with Cream & Chives

A Rosette of Parma Ham & Chorizo, Mediterranean Vegetables
Parmesan Shavings, Aged Balsamic Dressing

A Timbale of Prawn & Crayfish Bound in a Marie Rose Sauce
(£1.95 Supplement)

Duck Liver Pate, Toasted Focaccia, Caramelised Onion Chutney

Main Course

Pan Seared 5oz Sirloin Steak (cooked medium)
Hand Cut Chips, Cracked Black Pepper Sauce
(£2.25 Supplement)

Roast Breast of Chicken on a Chickpea & Chorizo Casserole
Roasted Mediterranean Vegetables

Grilled Fillet of Haddock, Baby New Potatoes, Herb butter Sauce
(£1.00 Supplement)

A Strudel of Mediterranean Vegetables & Brie
Crushed New Potatoes, Plum Tomato & Basil sauce

Slow Braised Sticky Pork Belly, Creamed Mashed Potato

Extra Bread Available - £2.50 per Board or £4.50 per basket

This menu is not available for Tables of over 10

If you have a food allergy or special dietary requirement please ask your server
For Tables of 6 or more a discretionary 10% service charge will be added to the bill



For Dessert

Sticky Toffee Pudding, Butterscotch Sauce & Honeycomb Ice Cream

Crème Brûlée, shortbread Biscuit

A Warm Pear & Almond Tart, Dairy Ice Cream

Syrup Sponge & Custard

Rich Chocolate Torte, Whipped Cream

Extra Scoop of Ice Cream - £1.95



ANGMERING
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WORTHING

Our Evening Menu

To Start

A Rosette of Parma Ham & Chorizo, Marinated Mediterranean Vegetables, Parmesan Shavings	£7.25
A Salad of Goats Cheese, Roasted Beetroot & Candied Walnuts, Aged Balsamic Dressing	£6.95
Duck Liver Pate, Toasted Focaccia, Caramelised Onion Chutney	£7.25
Leek & Potato Soup, Finished with Cream & Chives	£6.25
Pan Fried King Prawns in Garlic Butter, Baby Leaf, Red Onion & Tomato Salad	£8.25
Smoked Mackerel Fillet, New Potato Salad, Light Herb Dressing	£7.95

Main Courses

Rosemary Roasted Rump of English Lamb, Dauphinoise Potatoes, Red Currant Jus	£18.95
Pan Fried Fillet Steak, Hand cut chips, cracked black pepper sauce	£24.50
A Strudel of Roasted Mediteranean Vegetables & Brie, Baby New Potatoes, Plum Tomato & Basil sauce	£14.95
Honey Glazed Breast of Duck, Dauphinoise Potato, & a Port Wine Jus	£18.95
Grilled Fillet of Halibut, Crushed New Potatoes, a Light Herb Butter & Crayfish Sauce	£18.95
Roast Breast of Chicken on a Chorizo & Chick Pea Casserole, Roasted Mediteranean Vegetables	£15.95
Croquet of Smoked Bacon & Black Pudding, Flat Field Mushroom topped with a Poached Egg, & a Roasted Shallot Puree	£14.95

Side Orders - £3.50 each

Mixed Leaf Salad, Seasonal Vegetables, Buttered New Potatoes

This Menu is Not Available for Tables of 10 or more – Please ask for a Sample Function Menu
If you have a food allergy or special dietary requirement please ask your Server



Desserts

Sticky Toffee Pudding, Butterscotch Sauce & Dairy Ice-Cream	£6.75
Warm Pear & Almond Tart, Dairy Ice Cream	£6.75
Warm Chocolate Fondant, Honeycomb Ice Cream	£7.25
A Rich Chocolate Torte, Fresh Berries	£6.75
Selection of Sussex Cheese, Biscuits & Quince Jelly	£7.95
Bread & butter Pudding, Vanilla Custard	£6.75

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Thank you