



# The Earl of March

## Father's Day ~ 18<sup>th</sup> June 2017

### STARTERS

Soup of The Day

Terrine "Maison" of Duck, Pistachios, Truffled Field Mushrooms, Earl's Relish, Crostini  
Spring's of Henfield Oak Smoked Salmon, Dill Crepe, Horseradish & Candied Orange Chantilly  
Grilled Halloumi, Salad of Marinated Summer Vegetables & Truffle Vinaigrette (v)  
Steamed Shetland Mussels, Cider Parsley Cream (*as a starter or a main*)  
Half Dozen Rock Oysters, Shallot, Red Wine Vinegar

### MAINS

Roast Sirloin of Beef, Yorkshire Pudding, Goose Fat Potatoes, Seasonal Vegetables, Jus  
Roast Pork, Sage & Onion Stuffing, Apple Sauce, Goose Fat Potatoes, Seasonal Vegetables, Jus  
Hake, Bognor Prawns, Salt Baked Carrot, Local Asparagus & Mousseron Mushroom  
Summer Carrot and Coriander Bouche, Nutbourne Tomato, Kalamata Olive, Courgette Flower  
& Rosary Ash (v)

Beer Battered Cod, Hand Cut Chips, Earl's Tartare Sauce, Buttered Garden Peas  
Selsey Dressed Crab ~ Lemon Mayo or Thermidor, Garden Salad, Truffled Parmesan Fries  
Langford's Lobster ~ Natural, Garlic Butter or Thermidor, Garden Salad, Truffled Parmesan  
Fries (£7 supplement)

Fillet Steak, Triple Cooked Chips, Grilled Field Mushroom, Plum Tomato, Garlic  
Butter or Peppercorn Sauce (£7 supplement)

### DESSERTS

Sticky Toffee Pudding, Salted Caramel Sauce, Toffee & Honeycomb Ice Cream  
Triple Chocolate Brownie, Chocolate Sauce, Coffee Ice Cream  
The Earl's Summer Berry & Meringue Symphony  
Regional Cheese Slate with Biscuits, Celery & Fig Cake  
Ice Creams ~ Royal Bourbon Vanilla, Belgian Chocolate, Toffee &  
Honeycomb, Strawberry, Coffee or Whisky & Honey  
Sorbets ~ Mango, Raspberry or Lemon

Two Courses £29.50 or Three Courses £35.00

*Please speak to our Manager regarding food allergens.  
All of our prices are inc. VAT at the prevailing rate. A discretionary Service Charge will be added to tables of 10 or more.*

*Thank You!*

