



EAST LAVANT

## À LA CARTE MENU

### APERITIF

PROSECCO (125ML) - £6.00 | MOËT & CHANDON (125ML) - £9.75

### NIBBLES

MARINATED OLIVES & HOMEMADE BREADS FOR TWO £4.95

### STARTERS

PORK & PISTACHIO TERRINE, PICKLED BEETS, TOAST £9.50

WHITEBAIT, CHEF'S TARTAR SAUCE, SCORCHED LEMON £7.95

ROASTED CELERIAC & LEEK SOUP, HOMEMADE BREAD, WHITE TRUFFLE (V) £6.95

JERUSALEM ARTICHOKE MISO, RICE NOODLES, COCONUT, CHILLI, LIME (V+) £9.00

KILN SMOKED SALMON, PICKLED CUCUMBER, HORSERADISH CREAM FRAICHE £9.50

SHALLOT TARTE TATIN, SUSSEX HONEY & CHILLI DRESSING, CERNEY ASH GOAT'S CHEESE (V) £9.75

### MAINS

ASSIETTE OF CAULIFLOWER, GARDEN HERBS, NUT BUTTER (V+) £14.00

ROYAL OAK BEEF BURGER OR CHICKPEA BURGER (V), WITH FRIES £15.50

ADD: BACON £1, MONTEREY JACK CHEESE £1 OR ONION RINGS £1

PEDIGREE BATTERED FISH, TRIPLE-COOKED CHIPS, MUSHY PEAS, TARTAR SAUCE £15.90

SEA BREAM, CHARDONNAY & DILL SAUCE, CRUSHED BABY POTATOES, BABY SPINACH £21.00

DUCK BREAST, CRISPY LEG, BLOOD ORANGE AND CONFIT POTATO £21.00

LAMB SHOULDER, SMOKED ALMOND CRUST, KALE AND CELERIAC DAUPHINOISE £23.00

### STEAKS

JORDAN'S 30-DAY AGED STEAKS, SERVED WITH SLOW COOKED TOMATO, FIELD MUSHROOM, RÖSTI CHIPS,  
CHOICE OF PEPPERCORN SAUCE OR GARLIC BUTTER

RIBEYE £25.00 | FILLET £29.50

### SIDES - £3.50

MIXED LEAF SALAD | TRIPLE-COOKED CHIPS | SKINNY FRIES | TEMPURA CAULIFLOWER |  
BUTTERY MASHED POTATOES | WINTER VEGETABLES | CELERIAC DAUPHINOISE

## TASTE THE SEASONS – SPRING

MAY 31<sup>ST</sup>

JOIN OUR HEAD CHEF JAMIE AND HIS TALENTED TEAM FOR A SPECIAL NIGHT SHOWCASING THE  
FLAVOURS OF WEST SUSSEX WITH THE BEST LOCAL INGREDIENTS COMPLEMENTED BY FINE WINES.

DINNER £70 PP | WITH PAIRED WINES £90 PP

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.  
If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.