



EAST LAVANT

À LA CARTE MENU

APERITIF

TINWOOD BLANC DE BLANC (125ML) - £8.25

NIBBLES

MARINATED OLIVES & HOMEMADE BREADS FOR TWO £4.95

STARTERS

WHITEBAIT, CHEF'S TARTAR SAUCE, SCORCHED LEMON £6.95

LEEK, PARSLEY AND SPINACH SOUP, GARLIC CROUTONS, CHILLI OIL (V) £6.95

CHICKEN AND BLACK PUDDING TERRINE, BAKED APPLE AND PRUNE PUREE, TOAST £7.50

DRESSED WHITE CRAB, CUCUMBER AND HORSERADISH GAZPACHO, MICRO LEAF SALAD £10.00

MAINS

PEDIGREE BATTERED FISH, TRIPLE-COOKED CHIPS, PEA PUREE, TARTAR SAUCE £15.90

CONFIT DUCK LEG, SWEET HISPI CABBAGE, CARROT AND ORANGE MASH, GOOSEBERRY JUS £19.00

SHELLFISH FISHCAKE, CRAYFISH AND KING PRAWN, KOHLRABI, BABY ONION AND ROCKET SALAD,
WARM TARTARE SAUCE £15.00

BLACK GARLIC, BROAD BEANS AND SPRING ONION RISOTTO, CHARRED GEM, CHILLIES FARM GOATS'
CHEESE £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

STEAKS

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

RUMP £18.00

RIBEYE £25.00

SIDES - £3.50

MIXED LEAF SALAD | TRIPLE-COOKED CHIPS | SKINNY FRIES |

CARROT AND ORANGE MASH | JAPANESE SPICED EDAMAME BEANS | HISPI CABBAGE

TASTE THE SEASONS – SUMMER

AUGUST 30TH

JOIN OUR HEAD CHEF JAMIE AND HIS TALENTED TEAM FOR A SPECIAL 6 COURSE DINNER
SHOWCASING THE FLAVOURS OF WEST SUSSEX WITH THE BEST LOCAL INGREDIENTS
COMPLIMENTED BY FINE WINES.

WITH PAIRED WINES £79 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.