

# Menu a La Carte

## Oysters

Rossmore Rock: *One £1.90, Six £10.00, Nine £15.00, Dozen £20.00*

Guest oysters : *One £2.30, Six £12.00, Nine £19.00, Dozen £23.50*

## Starters

**South Brockwells Farm guinea fowl terrine** £6.50

*with fresh herbs, leeks & pickled vegetables*

**Due South fish soup** starter £7.50 - main £15

*with aioli & crackers*

**'Fish & Chips'** £7

*Pan roast fillet of today's fish with crinkle cut chips, beer batter wafer  
home pickled onion, pickled quails egg & pea puree*

**Warm lambs tongue** £6

*with confit potato & a salted mackerel dressing with mint oil*

**Pan seared Brighton scallops** £8

*with celeriac & apple salad*

**Whipped Golden Cross goats cheese** £5.50

*with roast beetroot & gingerbread salad*

**Due South anti pasti selection**

*Dill cured local fish, pressed terrine, Norbury blue cheese & pear,  
beetroot salad & marinated olives with freshly baked bread  
£6 per head - minimum 2 people*

## Main Courses

**Pan roast loin of South Brockwells hare** £17

*with roast beetroot, potato fondant & confit leg*

**Butter confit organic leek & Tunworth cheese steamed pudding** £12.50

*with thyme mashed potatoes, roast parsnips & Plumpton jus*

**Whole grilled catch of the day** £ Market price

*with caper butter & steamed clams*

**Pan roast sea bass** £19

*with fish cake, buttered spinach & warm tartar*

**Roast selection of local seafood** £ Market price

*with saffron potatoes & Pernod butter - (please ask for details of today's catch)*

**Jerusalem artichoke risotto** £13

*with truffles & a deep fried duck egg*

**Pan roast free range pork steak** £15

*with black pudding pasta, braised king oyster mushroom & truffle jus*

## Side Orders

Purple sprouting broccoli ~ Hand cut chips ~ Garden salad ~ Seasonal vegetables

*all £4*

An optional 10% service will be added to your bill

# Puddings

Due South milk & cookies with hot chocolate & marshmallows £6 \*

Cocoa Loco organic chocolate & mint fondant with espresso ice cream £6 \*

Brighton Rock parfait with toffee poached apples £6

A selection of home made ice creams & sorbet £6

Rhubarb & cardamom panna cotta £6 \*

Assiette of desserts for 2 to share £14

Cheese board with three of the best local artisan cheeses £ 9.50  
*served with homemade chutney, freshly baked bread, savoury biscuits & celery*

*Please allow minimum 15 minutes for \* desserts*

# Dessert Wines

	100ml	375ml	500ml	750ml
Moscato Passito, Palazzina 2004	£4	£20		
Flavours of apricot, acacia & honey notes with a lovely deep golden hue.				
Tokaji , Late Harvest, Hungary 11%o	£7		£35	
A lighter, fresher Tokaji style but still packed with sweet marmalade & apricot aromas				
Pedro Ximinez, Fernando de Castilla, Spain	£9.50		£45	
Astonishing jerez wine, dark & intense sweetness, with a hint of Christmas pudding spice & raisin. Once tried never forgotten				
Recioto delle Fontane Pra, Italy 2005	£7	£38		
Made from late harvest, partially dried Soave grapes. This amber nectar is delicately scented with blossoms and dried apricots.				
Chateau De La Peyre, Sauternes 2005	£5			£37
A classic Bordeaux dessert wine with a great balance of sweetness & zesty acidity. Tones of peach & apricot on the nose.				
Banyuls Rimage les Clos de Paulilles, France	£5.75	£22.50		
Banyuls is a style of fortified wine similar to port, but lighter bodied with a more chocolatey flavour & texture.				

## After dinner drinks

Porto Pocas LBV	£5.00
Porto Pocas Colheita Tawny	£6.50
Remy Martin Cognac V.S.O.P.	£4.00
Janneau Armagnac X.O.	£7.50
Talisker whisky, 10 yrs old	£5.00
Laphroaig, 10 yrs old	£4.50
Glenlivet, 12 yrs old	£4.25
Bladnoch limited edition single malt whisky	£6.50
Jameson Irish whiskey	£3.00
Bushmills	£3.25
Daron Calvados Fine	£4.50

## Liqueurs

Black Sambuca	
Frangelico	
Baileys	
Limoncello	
Tia Maria	
Kahlua	
Amaretto	
Cointreau	
Tuaca	
Grappa	
Grand Marnier	
Drambuie	
Southern Comfort	All at £3.50
Irish or liqueur coffee	£5.00

# Porter's South

## After dinner drinks

Porto Pocas LBV	£5.00
Fronseca Porto Terra Prima Organic	£5.50
Porto Pocas Colheita Tawny	£6.50
Martell VS Cognac	£5.95
Remy Martin Cognac V.S.O.P.	£4.00
Remy Martin Cognac X.O.	£6.50
Janneau Armagnac V.S.O.P.	£4.50
Janneau Armagnac X.O.	£6.50
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Southern Comfort	All at £3.50
Irish or liqueur coffee	£5.00

## Teas & Coffees

Coffee	£1.80
Espresso	£1.80
Double espresso	£2.20
Latte	£2.50
Cappuccino	£2.50
Mocha	£2.80
English breakfast tea	£1.80
Earl grey	£1.80
Herbal tea	£1.80