

Head Chef: James Stephenson

## Grill Night @ The Dog & Pheasant



### Starters

Curried parsnip soup with crispy sage leaves & crusty bread	£4.75
Crispy salt and pepper squid with sweet chilli sauce	£6.50
Devilled whitebait with tartare sauce, lemon & granary bread	£6.00
Creamed wild mushrooms on toasted ciabatta with shaved parmesan	£6.00
Chicken liver parfait with Cumberland sauce & warm toast	£6.00
Springs of Sussex smoked salmon with caper butter, cracked black pepper & crusty bread	£6.50

### From the grill

(All served with field mushroom, grilled tomato, skin on chips & Secretts' leaves)

10oz Sirloin	£18.00
10oz Rump	£16.00
10oz Rib eye	£18.00
<u>Mixed Grill</u> - Beef rump, rump of lamb & British pork sausages	£20.00
<u>Surf &amp; Turf</u> - 5oz rump of beef with seared Scottish scallops	£18.00
French trimmed piri piri chicken breast	£12.50
Atlantic sea bass fillet with citrus oil	£16.00
Seared tuna steak marinated in soy & ginger	£16.00
Minted rump of lamb	£15.50
Seared Scottish King Scallops with roasted garlic butter	£16.00
<u>Sauces</u> – Peppercorn, blue cheese or béarnaise	£1.00 each

Our head chef James ran 10k for charity on September the 25<sup>th</sup>; please support him  
by purchasing raffle tickets from a member of staff

### Pre-ordered Specials

If there is a cut of meat that you are craving or you are celebrating, why not give us 48 hours notice and we can organise a really special evening for you. Below are some ideas....

Whole Suckling Pig with crackling and Braeburn apple sauce (for between 6–10 people)	£30.00 per person
20oz T-bone steak with peppercorn sauce	Approx £32.00
Cote de Boeuf with café de Paris butter	Approx £32.00
Chateaubriand with home-made onion rings and Café de Paris butter (2–6 people)	£30 per person