

The Cavalier

Evening Menu

Starters

Chef's Soup of the Day served with granary bread (V) - £4.00

Brandy Chicken Liver Parfait with cranberry & onion compote, pickles and granary toast - £4.95

Spanish-Style Tiger Prawns in a tomato, garlic & red chilli concass, with warm ciabatta - £6.00

Baby Spinach, Red Onion & herb crusted Field Mushrooms topped with feta (V) - £4.75

Beetroot Cured Gravdlax with a caper, red onion & crème fraiche filo basket - £5.50

Roast Wood Pigeon Breast on a wild mushroom fricassee with a Madeira wine jus - £5.75

Mains

Pan-Roasted Pork Tenderloin on savoy cabbage mash, with a cider jus and crackling - £10.50

Roast Duck Breast, braised red cabbage, dauphinoise potatoes, and a berry, star anise jus - £12.50

Chicken Breast on creamy mash, french beans, with a wild mushroom and dijon sauce - £10.25

Beef, Mushroom & Ale Pie served with mash and steamed green vegetables - £9.25

Sussex Breed Rib Eye Steak, garlic & herb butter, fat chips and a dressed herb salad - £16.00

Grilled Yellow Fin Tuna Steak on roast veg couscous with a spicy tomato salsa dressing - £9.75

Pan-Roast Monkfish wrapped in parma jam on a tomato, chilli, bean stew - £12.75

Blackened Cajun Sea Bream on a chorizo & potato fricassee with a mustard beurre blanc - £12.50

Ale Battered Haddock & Hand-Cut Fries with homemade tartare and mushy peas - £9.75

Sweet Potato, Spinach & Coconut Curry with Tempura vegetables and basmati rice (V) - £8.50

Roasted Aubergine with ratatouille, mozzarella and pesto with basmati rice (V) - £8.75

Three Bean Chilli served with basmati rice, salad, tortilla chips and sour cream (V) - £7.75

Sides

Hand Cut Chips/Steamed Green Vegetables/ Mash potato/Rocket & Parmesan Salad £2.50