

# A LA CARTE

## STARTER

*Ham hock terrine, piccalilli, pickled garden vegetables 8*

*Gin cured salmon gravlax, fennel, blood orange 8*

*Cantaloupe melon and goats curd salad (ve) 8*

*Smoked haddock and halibut fishcakes, tartar 7*

## MAIN

*Medium rare roasted strip loin of beef 19*

*Celeriac wellington (v) (ve) 15*

*Slow roasted belly of pork 17*

*All roasts served with roast potatoes, Yorkshire pudding,  
seasonal greens, cauliflower cheese & red wine jus*

*Pan fried sea bream crushed new potato, baby gem 16*

*Chef recommends*

*14oz fillet of Kentish beef to share 65*

*(Please advise us of any allergies or dietary requirements)*

THE BLAZING DONKEY

SUBJECT TO VARIATION

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## DESSERT

*Apple tarte tatin vanilla ice cream 8*

*White chocolate bread and butter pudding, anglaise 8*

*Chocolate mousse, Chantilly, honeycomb 7*

*Pineapple, rum, pine (ve) 7*

## CHEESE

£3 EACH

*Tunworth*

*Cropwell bishop*

*Olde Sussex*

*Kentish blue*

*Cornish yarg*

*Ash coated rosary goats cheese*

*Inglewhite goats curd*

*Bowyers brie*

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