

**Maxime Saturday 11th May**

**Starters**

**Baked Camembert (v)**

*Individual camembert drizzled with honey & served with red onion marmalade & freshly baked toasted ciabatta* £10.95

**Vegan Breaded Halloumi (ve)***Made from coconut oil instead of cheese & served in a chilli & herb panko breadcrumb with tomato, rocket, onion & caper salad & a sweet chilli sauce* £7.95

**Oak Smoked Salmon & Prawn Cocktail**

*Locally sourced prawns & salmon which has been smoked over oak logs served with iceberg lettuce, pickled cucumbers, lemon & dill jelly, avocado mousse, marie rose sauce & rye bread* £10.25 *(Freshly delivered from Brighton & Newhaven fish markets)*

**Confit of Oriental Crispy Duck Salad**

*Slow cooked confit duck served on a salad of spring onions, baby gem lettuce, cucumber & red peppers, tossed in a hoisin & plum sauce, topped with toasted sesame seeds* £9.25

**Mains**

**Lemon Miso Glazed Cod**

*With* *parmentier potatoes, celeriac cubes, charred sweet corn, a garlic tiger prawn, lemon, miso & pomegranate dressing & a side of seasonal vegetables* £21.95 *(Freshly delivered from Brighton and Newhaven fish markets)*

**Vegan Roasted Cauliflower Steak (ve)**

*With a spiced date puree, sauteed new potatoes, roasted cherry tomatoes, golden tofu, sultana dressing & toasted cashew nuts* £16.45

**28 Day Aged 8oz Sussex Sirloin Steak**

 *Just above the tenderloin is where you will find the sirloin. It is tender and lean making*

 *it a healthier option* £29.95 *(Angus Cross from Prinkle Farm, Heathfield)*

**Chargrilled Buttermilk Chicken Skewers**

 *Free range chicken cubes, red pepper & courgette marinated in buttermilk & cajun spices, served with sweet potato fries, grilled flatbread, dressed mixed garden salad & garlic aioli* £19.45

**Baked Macaroni Cheese (v)**

*Macaroni in a béchamel sauce topped with sliced tomatoes and a Sussex aged cheddar & smoked Applewood crust & served with a rocket, parmesan & balsamic side salad & garlic bread* £15.95

**Desserts**

**Salted Caramel Sticky Toffee Pudding**

*Traditional sticky toffee pudding served with a rich toffee sauce, topped with diced fudge & white chocolate ice cream* £8.75

**Apple Tarte Tatin**
*Confit & caramalised Braeburn apples set in sweet pastry*

 *& served with toffee sauce & vanilla ice cream* £8.95

**Honey & Pistachio Crème Brulee**

*Served with pistachio & white chocolate cookie* £8.45

**Vegan Chocolate Brownie (ve)***Served with vanilla bean ice cream & fresh berries* £8.95