



BRASSERIE LUNCH MENU

Starters & Small Plates ...

Fresh Soup of the Day...4.50

Grilled Spanish Chorizo
With Appledram Cider Sauce...4.50

Smoked Scottish Salmon
with Scrambled Egg...6.50
(A delicious light lunch!)

Prawn and Avocado Cocktail...5.50

Pa amb Oli ...5.50
(Bread with Tomato, Serrano Ham and Olives)

Fois Pate and Cheese Platter ...6.50
(with Bread, Salad and Chutney)

Fish

Poached Fillet of Salmon
With Salad and Mayonnaise...9.50

Cider House Mussels
with Fries...10.50

The Cider House
Tempura Fish and Chips...10.50

Dressed Selsey Crab Salad
With New Potatoes...10.50

Grilled Sardines
with Garlic Butter and Fries...9.50

Meats

Half a Roasted Spring Chicken
with Salad and Fries...9.50

Prime English Rump Steak
with Salad and Fries...11.50

Cold Ham and Beef Salad
with Minted Baby Potatoes...8.50

Spicy Thai Green Chicken Curry
with Rice and Noodles ...9.50

Liver of the Day with Bacon,
Champ and Onion Gravy...9.50

Sandwiches with Fries... £7-50

The Crab and Prawn Sandwich

The Club Sandwich

Puddings & Cheeses... £4-50

Home-made Ice Cream

Warm Mallorcan Almond Cake

Strawberry Sundae

Farmhouse Cheddar
and Stilton with Crackers

All Prices Include VAT at 15% - discretionary ten percent service charge on tables of eight or larger

Served Monday to Saturday Lunchtimes

All Prices Include VAT at 15% - discretionary ten percent service charge on tables of eight or larger



Starters and Small Plates

Traditional Homemade Bread with Sussex Butter ...1.95
With Our Mixed Olives ...3.95

The Cider House Shellfish Soup...5.50

Chilled Crab and Prawn Vichyssoise ...5.50

Fresh Grilled Sardines with Garlic Butter... 7.50

The Cider House Foie Gras
With Cider Apple Chutney...8.50

Chorizo "Timbale" of Crab and Avocado
With King Prawn and Tobbiko...8.50

Salad of Roasted Vine Tomatoes
With Toasted Goats Cheese and Pesto Dressing (V)...8.50

Sussex Butter Potted Local Lobster
With Hand Peeled Prawns, Smoked Scottish Salmon
and Avruga Caviar ...10.50

Pan Seared Slices of Foie Gras
With Wild Mushrooms and Truffle Vinaigrette...10.50

Omakase Sushi (Chef's Choice):
Maki, Futo Maki, Oshi and Nigiri
Made with Nagomi Rice and our Own Seasoning ...10.50

or
Vegetarian Sushi Maki (Three Different Types)...8.50
Try with a Flask of Sake...4.50

Griddled Scottish Scallops
On Kaiso Salad with Sweet Soy Dressing...12.95

Six Fresh Rock Oysters Served
Natural or Garlic Grilled ...12.95

An Anti Pasto Platter to Share
A selection of Meats, Fish and Vegetables
In our own special style...22.50

Meats and Game

Half a Gressingham English Duckling
Confit Leg and Pink Roasted Breast
With Chestnut and Cherry Stuffing and Sherry Gravy...14.50

Grilled English Rose Veal Chop
With Roasted Garlic and Café du Paris Butter...16.50

Crispy Belly of Local Funtington Pork with
Bramley Apple Sauce and Cider Gravy...15.00

Southern Counties Sirloin Steak...16.50
With Portobello Mushroom, Vine Tomato and Fries

Rosemary Roasted Rack of Local Southdown's Lamb
With Porcini Gravy...17.50

Jack's "Game of the Season"....
Jack Smallman supplies all our Fresh Local Game...
So what's available Today is our Dish of the Day!....M.P.
Caution! May Contain Shot!!

Vegetarian

Vegetarian "Paella" with Salad and Aioli...10.50

Vegetable and Miso Udon Noodle...10.50

Tempura Vegetables with Fries...10.50

Specials

On the Weekends (Friday and Saturday) we try to offer Rustic Specials such as
Our Stuffed Pigs Trotters, Roasted Suckling Pig, Steak and Oyster Pudding...
Sometimes we have them.... Sometimes we don't!

Sunday Luncheon

We serve a Traditional Sunday Luncheon of
Roast Beef, Pork and Lamb with all the trimmings

We are happy to cater for customers with food allergies but accept no responsibility for any allergic reactions however caused, as all our food is prepared fresh in an open kitchen, and cross contamination of wheat, nuts and shellfish may occur

All Prices Include VAT at 15% - discretionary ten percent service charge on tables of eight or larger

Fish and Shellfish

Garlic Grilled Prawns with Aioli and Fries... 17.50

Tempura Tiger Prawns with Tempura Dipping and Fries... 17.50

Today's Fresh Fish Fillet from... 16.50

Served with your choice of

Lime Hollandaise.... Garlic Butter.... Lemon.... Tomato Fondue

Our Split Whole Fish of the Day (Usually Bream!) ...M.P

Served in the Galician Style, Roasted with Garlic, Lemon and Olive Oil

Fresh Local Selsey Lobster

Hot Grilled with Garlic Butter

Traditional Spicy Thermidor

Lobster Salad with Mayonnaise

Half Lobster... 19.50... Whole Lobster... 37.50

Hot Cracked Whole Local Crab Salad ... 14.50 (*Subject to Availability*)

Baked Local Selsey Crab Thermidor... 15.50

Cider House Shellfish "Paella"

Fresh Fish and Shellfish with Saffron Rice...

Not a Paella, Not a Risotto, Just Delicious... 19.50

(Served with Aioli)

Platters to Share

A Cider House Speciality

Fresh Fish and Shellfish Platter with Whole Crab, Half a Selsey Lobster, King Prawns, Oysters, Mussels, Fresh Fish Fillet, Sardines and Dipping Sauces...

23.50 per person (Min 2 persons)

All Fresh Shellfish is subject to availability,

In bad weather the Fishermen cannot get to their Crab and Lobster pots!

All our Main Meals come with

Fresh Seasonal Vegetables and Potato, or Salad as Appropriate

There is No Additional Charge to the Stated Price

Extras are Charged at 3-50 per item

Farmhouse Cheeses... Because of Health Regulations!!

All our Cheeses are served from the Refrigerator....

Should you prefer your Cheese at room temperature (Like We Do!)

Then please order early and we will give it a chance to warm up!

*Fish & Shellfish, Meat & Poultry from Jordan's – Pagham... Fruit & Vegetables from Horrocks – East Wittering...
... Speciality Products from Maw's Fine Foods... Game... Jack Smallman...*

All Prices Include VAT at 15% - discretionary ten percent service charge on tables of eight or larger

puddings

The Original Baileys Crème Brulee.... 6.50

Caramelised Citrus Tart.... 6.50

Kahlua Frappaccino.... 6.50

Warm Dark Chocolate Fondant....7.50

Nutmeg Dusted Rice Pudding....5.50

Coconut Panna Cotta with Crushed Berries.... 6.50

White Chocolate and Pistachio Nougat with Coconut Parfait...7.50

Cantucci with Vin Santo and Mascarpone...7.50

Farmhouse Cheeses... Because of Health Regulations!!

All our Cheeses are served from the Refrigerator....

Should you prefer your Cheese at room temperature (Like We Do!)

Then please order early and we will give it a chance to warm up!

Your Choice of Two Cheeses.... 8.50

Extra Cheeses at 3.50 each

Sussex Blue

Cornish Yarg

Celtic Promise

Somerset Camembert

Derbyshire Blue Stilton

Devonshire Farmhouse Cheddar

Shepherds Purse Yorkshire Blue

*Served with Celery, Grapes, Membrillo,
Cider House Chutney, Toast and Crackers*

pudding Wines and Ports

Castello Poppiano Vin Santo della Torre Grande	125ml	10.00
Deen De Bortoli, Vat 5, Botrytis Semillon	125ml	5.50
Chateau Lafon, AC Sauternes	375ml	21.95
Churchill Reserve Port	50ml	6.95
Grahams 10yr old Tawny	50ml	9.95
Dows Quinta de Bonfim 96	50ml	11.95

All Prices Include VAT at 15% - discretionary ten percent service charge on tables of eight or larger