

THE GUINEA

Mother's Day Menu

3 COURSES - £30

2 COURSES - £26.50

STARTER

SMOKED BRISKET CROQUETTES & CAROLINA BBQ SAUCE

TEMPURA SPRING VEGETABLES W/ SRIRACHA MAYONNAISE (VG)

ROAST TOMATO & BASIL SOUP, SOURDOUGH & BUTTER

WARM FAVA BEAN STEW W/ BEET, RADISH & CARROT SALAD

SMOKED HAM HOCK TERRINE W/ PICCALILLI & SOURDOUGH

MAINS

ROAST SIRLOIN OF MIDHURST BEEF (SERVED MEDIUM RARE)

ROAST LOIN & SMOKED SHOULDER OF SUSSEX PORK W/ CRACKLING

ROAST SUFFOLK CHICKEN W/ STUFFING, BREAD SAUCE

THE GUINEA NUT ROAST (VE)

Roast Potatoes & Parsnips, Braised Red Cabbage & Greens

LEEK, MUSHROOM, ARTICHOKE & CHESTNUT PIE (V)

w/ Buttered Mash

All roasts served with Roast Potatoes, Yorkshire Pudding,
Roast Gravy & Selection of Seasonal Vegetables & Cauliflower Cheese

DESSERTS

RHUBARB & APPLE CRUMBLE PIE & VANILLA CUSTARD

LEMON POSSET, MARINATED CHERRIES & SHORTBREAD

FLOURLESS CHOCOLATE CAKE, MOLTEN CHOCOLATE CENTRE W/ PISTACHIO ICE CREAM

CARAMELISED PINEAPPLE, RUM AND RAISIN SAUCE W/ COCONUT SORBET

WE REQUIRE A CARD AUTHORISATION OF £10 PER PERSON IN ORDER TO SECURE YOUR BOOKING. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET US KNOW ON OR BEFORE YOUR ARRIVAL. CHILDREN CAN ORDER FROM THE SEPARATE CHILDREN'S MENU. PLEASE ASK YOUR SERVER FOR DETAILS.
THERE WILL BE A 10% DISCRETIONARY SERVICE CHARGE ADDED TO ALL BILLS