**Friday 16th February**

**Starters**

*‘’La vie est trop courte pour boire du mauvais vin’’ "Life is too short to drink bad wine"*

**Sussex Smokie** – smoked haddock and white snapper, leeks, cheddar cheese, mornay sauce on a scallop shell with toast - £8.50

**Saumon Fumé Ecossais** – Scottish smoked salmon with crab crème fraiche, pickled beetroot and toasted ciabatta £7.50

**(V) Fromage De Chevre** – Marinated beetroot and goat cheese parcel£6.50

**Terrine de canard** – Duck confit and black pudding terrine with red wine poached pear and toasted brioche – £7.50

**Escargot de Bourgogne au Beurre D’ail** - 6 or 12 Sizzling Burgundy Snails in garlic and parsley butter - £6.00/ £11.50

**Petite Fritures** – whitebait with radicchio and watercress salad, lemon and garlic mayonnaise - £7.00

**Soupe du Jour** – root vegetable soup with crusty bread - £6.00

**l’Auberge**

*“Oh purée! (Oh mashed potatoes!) is a ‘gros mot’ safe to say in front of Great Auntie Veronique”*

**Tartiflette** – hot layered potato with white onion, smoked bacon and Reblochon cheese served with salad and grilled baguette - £10.50

**Boeuf Bourguignon** – slow braised beef, smoked bacon lardons and button onion with Tagliatelle pasta and fine beans £13.50

**Poitrine de Porc**  -pork Belly with mash potato, mixed vegetables and honey & mustard sauce £14.50

**Truite de Mer** – Sea trout served with green beans, potato gnocchi and lobster bisque sauce- £17.50

**Demi Poulet Roti** – roast half chicken piri piri served with chips, red onion and tomato salad £13.50

**Côtelettes d'Agneau –** Moroccan spiced lamb cutlets with fresh herbs, roasted vegetables and crushed new potato with crumbled feta cheese - £17.50

**Moules Marinières –** fresh mussels in white wine, parsley and shallot creamy sauce with fries - £14.50

**Confit de Canard –** duck confit with winter roasted vegetables and Salardaise potatoes served with juniper berry sauce (20 minute cooking time) - £16.50

**Salade de Canard a l’Orientale** - crispy duck, cucumber, carrot, grapes, sesame seeds, plum and Hoisin dressing £13.95

**(GF) Salade Paysanne –** chargrilled chicken, bacon, avocado, egg, tomato, parmesan, tangy lemon dressing - £13.50

**Steak Frites** – Rib-eye 10oz, sirloin 8oz or rump 8oz with fries, grilled mushroom and tomato and rocket, served with peppercorn, Béarnaise sauce or garlic butter - £24.50/£18.5/£16.50

**Hare and Hounds**

**(V) Wild mushroom and asparagus risotto –** served with rocket salad and parmesan £11.50

**(V) Butternut Squash, Spinach and Walnut Wellington -** served with sweet potato fries and salad- £11.50

**(V) Veggie Burger** – in breadcrumbs with mozzarella cheese, lettuce, tomato, chips and coleslaw -£10.50

**Lamb and Mint Sausages** – with onion gravy, mash, carrots and peas - £12.50

**(GF) Gammon Steak** – with fried egg, watercress, chips and grilled pineapple £14.50

**Beer Battered Cod and Chips -** with tartare sauce and mushy peas - £13.50

**(GF w/o bread) Steak Burger** – with Cheddar, bacon and onion jam, served with coleslaw and chips - £13.50

**(GF w/o bread) Chicken Burger** – avocado, chorizo, mozzarella, tomato, lettuce with coleslaw & chips £13.50

**(GF) (V) Cheddar Cheese and Button Mushroom Omelette** - with French fries £8.95

**Sides**

*‘’It is impossible to read English novels without realizing how important a part food plays*

*in the mental and physical life of the Englishman."*

**Garlic Bread** - £3.00

**Carrots and peas** -£3.00

**Belazu Stone Olives** - £2.50

**Rocket and Parmesan Salad** - £3.00

**Cheesy Chips or Fries** - £4.00

**Chips or Fries** - £3.25

**Grilled Pitta Bread with Houmous** - £4.00

**Desserts**

*"Life is uncertain. Eat dessert first."*

**Profiteroles –** filled with vanilla ice cream and served with chocolate sauce - £6.00

**Lavender Crème Brulee** – with short bread - £6.00

**Belgium dark chocolate waffle -** with Chocolate ice cream- £6.00

**Apple and Rhubarb Crumble -** served with vanilla ice cream - £6.00

**Sticky Toffee Pudding** – with vanilla ice cream - £6.00

**Ice Cream –** honey and ginger, rum and raisin or pistachio - £4.95

**Ice Cream** - chocolate, strawberry or vanilla - £3.95

**Sorbet -** raspberry, lemon or mango sorbet - £4.95

**Cheese Board Trio –** Norbury Blue & Dirty Vicar (like a crumbly Brie) & smoked Applewood Cheddar Cheese with black pepper chutney, celery, grapes and biscuits £8.75 Large £12.50

**Kids Menu all £6.50**

**Please note; the garden closes at dark, the front terrace is adults only after 7pm and no kids in the pub after 9pm unless sat at a table finishing a meal with their parents – many thanks**

**Spaghetti Bolognese with garlic bread**

**Fish Goujons Chips and Peas**

**Sausages & Chips or Mash, with Carrots, Peas and Gravy**

**Cheddar cheese and mushroom omelette with fries and salad**

**Ice Creams/Lollies - Double chocolate Magnum, White Chocolate Magnum, Twister Lolly or Fruit Pastille Ice Lolly - £2 Cornetto - £1 Kids Brownie - £2.50**

*A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL RESTAURANT TABLES AND TABLES OF 6 OR MORE ADULTS IN THE BAR OR OUTSIDE – MANY THANKS, ALL GRATUITIES ARE SHARED AMONGST ‘TEAM HARE’*

*The Laine Pub Company is committed to paying all our staff a decent wage. In addition it is our policy that all tips, gratuities and voluntary service charges are distributed to our staff without any deduction by the company. LPC does not charge any amount for processing the monies received, for processing the payroll or processing the payments to staff. Our policy is in line with HMRC guidelines and as such the appropriate tax is deducted from all employees at source.*

*Every member of staff is entitled to join the LPC Tronc Scheme.*

*GF = Gluten Free We have gluten free gravy and bread, you may like to request to replace any of our sauces or bread making a few more dishes suitable “*

*“All dishes may contain traces of nuts, all fish dishes may contain bones and all desserts will contain calories!”*

*‘’Please speak to us about any specific allergies or intolerances, we are happy to help in any way we can’’*