

Starters

Smoked mackrel & Tillingbourne trout tartlet
served with a baby leaf salad & sweet mustard dressing

Beef carpaccio en croute
with wild rocket, cherry tomatoes, parmesan cheese & balsamic reduction

Roasted portobello mushroom & goats' cheese (V)
on a herbed focaccia, wild rocket & roasted vine tomatoes

Chicken liver parfait
with a fortified chardonnay gelatine, red onion relish & melba toast

Mains

Traditional South African bobotie
ground beef steak mildly seasoned with Malay spices,
baked with an egg topping and served with rice and Mrs Balls' chutney

8oz Matured prime rump steak
lightly brushed with our secret basting sauce and served with rustic chips

Surf & turf style pork belly
slow roasted and served with seared scallops & a celeriac purée

Whole griddled seabass
served with stir-fry vegetables, crispy noodles & lemon butter

Wild mushroom linguine (V)
with a touch of Napoli sauce, parmesan shavings & fresh basil

Baby poussin roasted in fresh lemon & thyme
served with vegetable rice and a creamy garlic butter

Desserts

Chocolate tart
with vanilla ice cream & chocolate drizzles

Summer berry cheesecake

Strawberry Eton mess

Sticky toffee pudding
with butterscotch sauce and vanilla ice cream

English cheese board
with fig compote and oat cakes

2 COURSES £19.95, 3 COURSES £24.95



The Pery Arms

PUB, GRILLHOUSE & ROOMS