

Winter Menu

To start

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| Whole Granny Smith apple baked with celery, pecans and honey, served on grilled halloumi | £3.75 |
| Pan fried pigeon breast with air-cured bacon and raspberry vinegar on a salad of gem lettuce with black pudding and toasted crouton. | £4.25 |
| Cream of parsnip soup with cumin, served with cumin scented bread | £3.50 |
| Swiss style haddock and emmental smokey. | £3.95 |

Mains

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| Vegetable biryani served in a roasted pepper with sambols and naan bread | £6.75 |
| Griddled brochette of monkfish and chorizo sausage with sautéed fennel and a Pernod cream sauce. | £7.50 |
| Winter spiced roast pork belly on a sweet potato mash with poached pear and perry sauce. | £7.50 |
| Chef's Pie of the Day
A deep filled family pie with home made flaky pastry top. | £7.25 |
| Omelette of the day with hand cut chips | £5.75 |
| All main courses are served with a selection of vegetables and potato | |
| Side Orders | |
| Hand cut chips | £1.50 |
| Side salad | £1.50 |

To finish

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| Steamed syrup and date pudding with Crème Anglaise | £3.25 |
| Plated hand cut fruits glazed with a sabayon | £3.25 |
| Paris brest with a black cherry sauce | £3.25 |
| Welsh rarebit with home made piccalilli (Piccalilli available to purchase) | £3.25 |

Our Newsletter

Fill in a customer comments card and let us add you to our mailing list and send you our latest offers.

Live Music

Listen to live music played by our Music students – regular slots.

Food Festival

Friday 18 May 2012

Enjoy lunch 'al fresco' – book your table in our Goodwood Outside marquee on the College Lawns.

Having a Party?

Why not book your celebration in our restaurant? Ask for details.

Thursday Events

Event and Hospitality Management Foundation Degree Students will be planning and running events from February. Details will be available on the College website www.chichester.ac.uk/About-Us/Restaurants



Reservations: 01243 789024

www.chichester.ac.uk/aboutus/restaurants

To Drink

Sparkling & Champagne

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| 1 | Prosecco Casa Vinicola Botter 11.5%
Italy. A quality dry sparkler | £19.50 |
| 2 | Champagne H. Blin Brut 12.5%
France. 80% Pinot Meunier, 20% Chardonnay.
Fine mousse with a long, elegant finish | £35.00 |
| 3 | Champagne H. Blin Vintage 2002 Brut 12%
Fully mature elegant and well balanced with a fruity
balance. Multiple award winning Champagne | £45.00 |

White Wines

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| 4 | Viala, Trebbiano Garganega I.G.T. 11.5%
Italy. Crisp light and fresh, with hints of lime, a wine
packed full of summer in a glass | £12.00 |
| 5 | Oyster Bay, Sauvignon Blanc, Marlborough 13.5%
New Zealand. Balance and concentration of fruit
flavours, both tropical and gooseberry. An abundant
bouquet with a crisp, lively acidity | £17.00 |
| 6 | Sutter Home, Unoaked Chardonnay 13%
California USA. A fresh, crisp wine which is clean
and unoaked | £14.00 |
| 7 | Montes, Sauvignon Blanc 13.5%
Chile. Crisp and dry with hints of gooseberries | £14.50 |
| 8 | Oxford Landing, Chardonnay, South Australia 13.5%
Australia. Tropical fruits, melons and fig combine
with nutty character and toasty vanilla to make a
full dry wine | £14.50 |
| 9 | Chablis, J. Moreau et Fils 12%
France. The classic Burgundy; dry, full-bodied
and elegant | £20.00 |

Rosé Wine

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| 10 | Pinot Grigio, Rose, Canaletto
Italy. Pure Pinot Grigio with a light, coral pink hue.
The flavour remains dry but with lifted cherry hints
and lingering finish crisp to the end | £13.00 |
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Coffee and Tea

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| Tea (Freshly brewed) and mints | £1.75 |
| Coffee, Cappuccino, Latte, Espresso and mints | £2.50 |

Red Wine

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| 11 | Terrazas, Reserva Malbec 14%
Argentina. Full bodied with a silky texture and a
long finish | £20.50 |
| 12 | Montes, Cabernet Sauvignon 14%
Chile. Packed with dark, rich, spicy fruit | £14.50 |
| 13 | Oxford Landing, Cabernet / Shiraz 14%
Australia. Full-flavoured with excellent depth of
ripe plums | £14.50 |
| 14 | Rioja Vega, Crianza, 13.5%
Spain. Aged for 6 months in oak rich aromas with
vanilla, toasty oak and spicy flavours | £16.00 |
| 15 | Sutter Home, Zinfandel. 13.5%
California. Smooth and fragrant with raspberry hints | £14.00 |
| 16 | Oyster Bay, Merlot, Hawkes Bay. 13.5%
New Zealand. Ripe fruit provides a richness on the
palate, whilst a touch of subtle oak gives lifted spice
and an extra warmth | £17.00 |

The House Wines

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| 17 | White. Baron D'Arignac – Blanc de Blancs,
Vin de Pays de Gers. 11.5%
France. A stunning white wine which is a blend of
colombard, ungi blanc and folle blanche, easy drinking
with hints of fresh pineapple and a citrus touch | £9.50 |
| 18 | White. Baron D'Arignac – Moelleux,
Vin de Pays de Gers. 11%
France. Medium sweet, packed with fruit,
light and refreshing | £9.50 |
| 19 | Rosé. Baron D'Arignac – Rosé, Vin de Pays d'Oc. 12.5%
France. Clear, light, delicate rosé, highly aromatic
and fruity | £9.50 |
| 20 | Red. Baron D'Arignac – Vin de Pays d'Oc. 12.5%
France. From the South of France a blend of carignan
and grenache. A supple, yet rounded wine with hints
of blackcurrant. Medium bodied, soft and fruity | £9.50 |

House wines by the small glass (125ml) £2.50

House wines by the glass £3.50

Corkage charge (per bottle) £5.00

When a particular vintage becomes exhausted, the next available will be offered. The quoted ABV % is for guide purposes only.

