



Head chef Paul Staniford

The Sportsman, Amberley, West Sussex, BN18 9NR • 01798 813 787

Pub classics and gourmet cuisine

TALENTED chef Paul Staniford has only been working at The Sportsman, Amberley, for six months - but he has already made his mark.

Food ranges from pub classics such as pies and stews, to cuisine touching AA Rosette standard, with a specials board that changes almost daily.

A new dish which Paul has created involves an interesting fusion of pork medallions coated with coriander and black pepper, served with Dauphinois potatoes and a red wine reduction.

Paul said: "I like doing good food and being busy.

"I get a real buzz from being busy.

"It's very close to rosette standard on the specials board.

"That's mixed in with some classic pub food like stews and pies.

"We are also doing a gourmet evening at the end of this month."

Paul began his career 13 years ago when he was studying at Guildford College and working at a French restaurant in Elstead, Surrey.

More recent jobs have seen him employed as the head chef at The Half Moon in Kirdford, The Punchbowl in Ockley and The Angel Hotel in Petworth.

A seafood evening will take place at the pub in Rackham Road on Saturday November 29.

The pub will host a seafood evening which will see a local wine merchant recommend tipples to accompany courses.

Customers will be able to try out a wide variety of dishes.

Starters look set to include crab and pink grapefruit salad with a walnut oil dressing and Mediterranean fish soup with rouille.

Lobster ravioli and lemon sole fillets au gratin with scallops will be on the main course menu, while cod loin on savoy cabbage and crispy pancetta with a tarragon beurre blanc and salmon caviar will also feature.

The pub offers lunches, dinners and Sunday roasts, as well as a specials board and bar menu.

Produce is locally sourced where possible, free range and cooked from fresh.

For more information call 01798 831787.

by Samantha Clark



White chocolate panacota with shortbread.