

Earl of March

Lavant, Chichester, West Sussex

Tenure: Enterprise lease

Chef/licensee: Giles Thompson

Head chef: Ben Eve



What is on offer: Seafood and Champagne shack. Open through the summer months, a range of local seafood is offered from a deli-style counter together with a Champagne menu and beer fountain. A take-away facility is also available. In winter the space is transformed into a game shack and private dining room, providing a venue for the pub's shoot lunches and dinners during the game season.

Best-selling dishes: Pan-fried fillet of Sussex beef, wild mushrooms, rosti potato, curly kale and mushroom cream (£21.50); seared loin of New Forest venison, roasted roots, chive mash, red cabbage and port jus (£20.50).

Business innovation: Introduction of a pre-theatre menu available between 5.30pm and 6.30pm, Monday to Saturday. At two courses for £18.50 and three for £22.50, dishes include seasonal game terrine, grilled Rother Valley minute steak with hand-cut chips, and vanilla panna cotta with mulled plums. The pub also successfully launched a morning refreshment menu this summer during festival weeks at nearby Goodwood Estate. Continental breakfast, pastries and coffee were available from 9am to 12noon.

Plans for 2011: Thompson says: "I will be offering cookery demonstrations at various food festivals hosted by West Dean College throughout the year, which will provide an excellent opportunity to promote the business. I have also been invited to co-host two courses for the college in conjunction with local food writer and cook, Rosemary Moon – fish skills and game."

