

STARTERS

Jack Daniels Cured Salmon, Compressed Cucumber, Pickled Mussels
(G/F)

Prosciutto Ham, Heritage Tomato, Bocconcini, Melon Jelly,
Balsamic Glaze, Garlic Croutons

Rolled Slow Cooked Ham Hock, Crispy Quails Egg, Potato Salad, Pickled
Cucumber

Twice Baked Cheese Souffle, Parmesan Glaze (V)

Smoked Mackerel Pate, Potato and Spring onion, Dill Crème Fraiche
(G/F)

Confit Duck Leg and Oyster Mushroom Terrine, Onion Puree, Focaccia
Croute

Goats Cheese Panacotta, Pickled and Roasted Beetroot (G/F,V)

Chicken Liver Parfait, Tomato Chutney, Toasted Focaccia

Panzanella Salad with Ciabatta and Balsamic Oil (VEGAN)

Sussex Smokie, Toasted Sour Dough, Dressed Leaves

Caramelised Onion Tart, Beetroot Puree, Micro Herbs (V)

Please advise our staff of any Allergies or Dietary Requirements

A 10% discretionary service charge will be added to the final bill

MAINS

Confit Duck Leg Terrine, Breast of Duck, Fondant Potato, Black Cherry Sauce (G/F)

Fillet of Cod, Cabbage and Bacon, Tomato Hollandaise, Samphire (G/F)

Guinea Fowl Supreme, Fondant Potato, Carrot Puree (G/F)

Rump of Lamb, Pomme Anna, Pea Puree, Red Currant Jus (G/F)

Breast of Chicken Filled with a Wild Mushroom Mousse, Tomato Fondue, Rosti Potato (G/F)

Sirloin of Beef, Parmentier Potato, Red Onion Marmalade, Roasted Tomato (G/F)

Fillet of Bream, Crushed Spring Onion Potato, Bok Choi, Sauce Vierge (G/F)

6oz Fillet of Beef, Dauphinoise Potato, Roasted Shallot, Truffle Madeira Sauce (£4.00 Supplement) (G/F)

Sweet Potato and Courgette Rosti, Creamed Leeks, Poached Egg (G/F)

Pea and Butternut Squash Croquette, Pea Puree, Tomato Fondue (V)

Feta, Spinach and Pine Nut Tart, Saute Potatoes, Roasted Peppers, Sauce Vierge (V)

Cep Mushroom, Celeriac Puree, Roasted Shallot, Mushroom Chutney (VEGAN)

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DESSERTS

Glazed Lemon Tart, Raspberry Sorbet, Vanilla Sauce

Baked Alaska with Honeycomb Ice Cream

Dark Chocolate Torte, Cherry Compote, Poppy Seed Meringue (G/F)

Baked Egg Custard Tart, Berry Compote, Almond Biscotti

Praline Parfait, Salted Caramel Ice Cream, Sesame Tuille

Apricot Panacotta, Apricot Compote, Honeycomb (G/F)

Tonka Bean Creme Brûlée, Peach Salsa (G/F)

Lemon Cheesecake, Lemon Posset and Meringue Stick

ASSIETTE

(Lemon Tart, Raspberry Pana Cotta, Chocolate Mousse in a Chocolate Cup, Apple & Cinnamon Crumble)

Dark Chocolate Marquise, Pistachio sauce, Orange Tuille

2 Courses £27.00. 3 Courses £35.00

Coffee and Tea from £2.50

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