



Winter Dinner Menu

Starters

John Dory, celeriac, apple & chicory
Pork & green peppercorn pie, Stilton pear salad
Parsley gnocchi, salsify, quail egg, kale & hollandaise
Crab & ginger risotto, samphire & crab parcel
Bullshot & five spice beef dumplings
Warm chestnut salad, pickled beetroot, goat cheese & walnut dressing

Main Courses

Oven roasted halibut T-bone, lentils & bacon, pickled girolles (*supplement £10*)
Twice-baked Parmesan & truffle soufflé, creamed leeks & pumpkin
Red, black & white quinoa, red onion, mixed beans & radishes, tomato chilli sauce
Hare loin Wellington, dauphinoise potatoes, quince puree & sprout leaves
Venison haunch steak, spiced red cabbage & redcurrant compote (*supplement £10*)
Pan seared monkfish fillet, curried mussel chowder, spinach & fennel
Corn-fed chicken supreme, snow peas, ham hock & crushed butterbeans

Side Orders £3.5

Braised spiced red cabbage | sprouts & bacon | chilli & garlic tenderstem
Bombay potatoes | dauphinoise potatoes | hand-cut chips | skinny fries

Desserts

Lemon mousse, cranberry jelly, vodka lemon sorbet & cinnamon biscuit
Fine apple tart, salted caramel sauce & vanilla ice cream
Marmalade & Cointreau soufflé, confit orange & nutmeg ice cream
Bread & butter pudding, apricots & stem ginger ice cream
Selection of homemade sorbets & ice cream
A selection of cheeses with our seasonal chutney & artisan biscuits

Three courses £45

Coffee, Tea & Chocolates £3.5

'Sussex Barn' ground cafetière coffee or Camellia's tea, with chocolates

Hotel guests on a dinner, bed & breakfast basis are entitled to a standard 3 course meal excluding side dishes, supplements or specials. All items on the menu are subject to availability. Some of our dishes may contain allergens, please ask a member of our team for advice.