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# Winter Dinner Menu

## Starters

Hand dived King Scallop & prawn, baked in the shell (*supplement £5*)  
Confit hare & wholegrain mustard lasagne  
Ham & parsley terrine, rhubarb chutney, sourdough  
Ale-battered gurnard fillet, creamed leeks & parsley sauce  
Apple, celery & walnut salad, Roquefort dressing  
Jerusalem artichoke soup, roasted garlic & chestnut mushrooms

## Main Courses

Whole Dover sole, brown shrimp & caper butter, hand cut chips (*supplement £10*)  
Oven-baked cod, lentil du puy & curried cauliflower  
Roasted cauliflower steak, lemon kale & pine nuts  
Loin of venison, savoy cabbage, black pudding & bacon, bitter chocolate sauce  
Corn-fed chicken, lime & chilli honey-roasted parsnips  
Ribeye steak, skinny fries, plum tomato & peppercorn sauce (*supplement £10*)

## Side Orders £3.5

Braised red cabbage | kale & chestnuts | chilli & garlic tenderstem |  
lemon & mint couscous | dauphinoises potatoes | hand-cut chips | skinny fries

## Desserts

Melting chocolate pudding, passion fruit sorbet  
Tonka bean crème brûlée & blood orange  
Banana & chocolate soufflé, caramel ice cream  
Coconut, mango & lime baked Alaska to share  
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

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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.