
Spring Dinner Menu

Starters

Handpicked crab & crevette, tomato harissa sauce (*supplement £3*)
Asparagus, poached egg, honey glazed Sussex ham & hollandaise sauce
Duck liver parfait, rhubarb chutney & sourdough
Peppered Sussex beef fillet carpaccio, stilton salad & cabernet vinegar dressing
Heritage tomato, avocado & bocconcini salad
Spring vegetable minestrone soup

Main Courses

Whole john dory, garden peas, baby gem & bacon (*supplement £10*)
Salmon fillet teriyaki, red pepper, pak choi & wild rice
Guinea fowl, chilli & lime sweetcorn, spring onions
Lamb rump, fennel, kohlrabi & red onion
Garden pea risotto, radishes, courgette & summer truffle
12 oZ Sussex T-bone, skinny fries, plum tomato & peppercorn sauce (*supplement £12*)

Side Orders £3.5

garden peas & mint butter | jersey royals | spring greens & bacon |
glazed heritage carrots & thyme | hand-cut chips | skinny fries

Desserts

Granny Smith apple & rhubarb trifle
Chocolate & mint souffle, Baileys ice cream
Strawberry, vanilla & clotted cream baked alaska (to share)
Berries with elderflower sorbet
Apricot & almond custard slice, raspberry sorbet
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.