
Summer Dinner Menu

Starters

Confit rabbit & ham terrine, piccalilli & sourdough
Beetroot, pickled turnip, goat cheese curd & apple, walnut salad
Chilled cucumber vichyssoise, radish, creme fraiche
Seared mackerel, heritage tomatoes & balsamic dressing
Lobster & pea quiche, lemon dressing
Wood pigeon, green beans, bacon & shallot dressing

Main Courses

Whole baked sea bass, artichokes, broad beans & tomato dressing (*supplement £10*)
Confit duck leg, Toulouse sausage, potato salad & hazelnut dressing
Plaice, brown shrimp, samphire, capers & red peppers
Fennel & lemon risotto with ginger onion bhaji (v)
Stuffed summer vegetables, pak choi & pesto (v)
Fillet steak, oyster mushrooms, cherry tomatoes, triple cooked chips, bearnaise sauce (*supplement £12*)

Side Orders £3.5

Garden peas & mint butter | Dauphinoise potatoes | Cabbage & bacon |
Heritage carrots & thyme | Triple cooked chips | Skinny fries

Desserts

Berries, meringue & cream
Black forest gateau
Plum & sake soufflé with stem ginger ice cream
Pistachio & raspberry baked alaska (to share)
Selection of homemade sorbets & ice cream

Savoury £12

From our farmhouse selection of cheese
Homemade plum & apple chutney, artisan biscuits, walnuts & apricots

Three courses £45

Two courses £38

Coffee, Tea & Chocolates £3.5

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