

Sample Dinner Menu

Starters

Chicken liver parfait, rhubarb jam, sourdough Wood pigeon, Jerusalem artichoke & bacon tart Scallops baked in the shell (supplement £3) Beetroot cured sea trout, horseradish & watercress sour cream Salsify baked truffle gnocchi Cumin spiced cauliflower soup & green lentils Pan seared Foie gras, Madeira orange sauce & brioche (supplement £3)

Main Courses

Corn fed chicken supreme, creamed leeks & wild mushrooms Darne bass, brown shrimp butter & triple cooked chips (supplement £10) Skrei cod fillet, lentil du puy & chorizo Twice baked blue cheese souffle, crushed peppered swede & kale Sussex ribeye steak, fries, onion rings, salad and peppercorn sauce (supplement £10) Maple glazed confit pork belly, black pudding, cabbage & apple puree Red Thai chickpea hotpot, sweet potato

Side Orders £3.5

Dauphinoise potatoes | Triple cooked chips | Parmesan & truffle fries Garlic & chilli tenderstem | Green salad | Red cabbage

Two courses £38 Three courses £45

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.



Dessert Menu

Banana, chocolate & peanut butter souffle with lime sorbet (with Sauternes, Petit Guiraud 125ml £12)

Chocolate three ways, melting pudding, mousse, cookie & passionfruit sorbet – to share (with Black Muscat, Pfeiffer 125ml £12)

Selection of homemade sorbets or ice cream (with after 8 Martini £12)

Coffee Crème brulée & blood orange sorbet (with Hermitage Cognac 2005 50ml £10)

Apple crumble & ginger ice cream (with Dupont Calvados 1980 50ml £40)

Prune & Armagnac tart, clotted cream (with Delord Armagnac 1977 50ml £30)

Savoury & port £12

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

Coffee, Tea & Chocolates £3.5

Two courses £38

Three courses £45

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