

# Sample Dinner Menu

Bread, Kentish virgin rapeseed oil & apple balsamic

## Starters

Rabbit loin, crushed new potatoes, watercress & horseradish

Tomato & goat cheese fine tart, pistou

Handpicked crab, spring onion, cucumber, pink grapefruit

Beef fillet carpaccio, celeriac remoulade

## Main Courses

Sussex ribeye steak, plum tomato, Portobello mushroom, triple cooked chips & peppercorn sauce

( £5 supplement)

Lemon brined cornfed chicken supreme, chorizo, bacon, peas & shallots

Roasted lamb rump, aubergine, courgette, red pepper & red wine sauce

Market fish, courgette & carrot ribbons, smoked salmon & sorrel raviolo

Carrot & cumin risotto, fennel & red onion bhaji

## Side Orders £3.5

Triple cooked chips | French fries | Savoy cabbage & bacon | Minted new potatoes |

Buttered vegetables | Green salad

## Desserts

Cheese board, chutney & biscuits

Warm chocolate cake, cherry sorbet & Chantilly cream

Strawberry & clotted cream parfait, poppyseed shortbread

Selection of sorbet & ice cream

Three courses £45

Two courses £38

Coffee, Tea & Chocolates £3.5

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

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