



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 (£10 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

Desserts

Cheese board, chutney & biscuits

Warm chocolate cake, cherry sorbet & Chantilly cream

Strawberry & clotted cream parfait, poppyseed shortbread

Selection of sorbet & ice cream

Coffee, Tea & Chocolates £3.50

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

Three courses £45 | Two courses £38

Side £3.50

Triple cooked chips | French fries | Savoy cabbage & bacon | Minted new potatoes | Buttered vegetables | Green salad