



## Dinner Menu

Bread, Kentish virgin rapeseed oil & apple balsamic

### Starters

Pan fried pigeon, lentil cassoulet, red wine jus

Soup of the day

Beetroot carpaccio, cream cheese & autumn leaf

Bubble 'n' squeak, Great Hookley Farm poached hens' egg & hollandaise sauce

Cod & caper berries cakes, pea puree & tartare sauce

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### Main Courses

Sirloin steak, tomato & Portobello mushroom, onion rings, triple cooked chips, peppercorn sauce (£10 supplement)

Thai hot pot, sweet potato & chili tenderstems

Belly of pork, onion puree, savoy cabbage & apple puree

Guinea fowl, broad beans, sauteed potatoes, chorizo & shallots

Market fish, samphire & brown shrimp butter

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### Desserts

Vanilla crème brûlée, shortbread

Chocolate tart, Amarena cherry sorbet, orange cream

Coffee ice parfait, lemongrass, vanilla cream

Selection of sorbet & ice cream

Cheese board, nuts, chutney & biscuits

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### Coffee, Tea & Pastry kitchen treats £3.50

'Sussex Barn' ground cafetière coffee or tea

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Three courses £45 | Two courses £38

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### Side £3.50

Triple cooked chips | French fries | Garlic kale | Creamed potatoes | Buttered green vegetables