



## Sample Dinner Menu

Homemade bread & salted butter

### Starters

Squash soup, sage & pine nut butter

Pan seared scallops, cauliflower puree, smoked bacon, garlic crisps (£4 supplement)

Southdown wood pigeon, hispi cabbage, truffle popcorn & red wine sauce

Gin cured salmon gravadlax, horseradish cream, squid ink cracker & tarragon oil

Beetroot & ricotta ravioli, garlic kale & chive butter sauce

Rabbit ballotine, sausage & bon bon, black pudding puree, sour apple gel & red wine sauce

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### Main Courses

Chateaubriand, roasted tomato, Portobello mushroom, triple cooked chips, peppercorn sauce (£10 supplement)

Market fish, handpicked white crab risotto, parmesan & crab cream sauce

Iron bark pumpkin & goat cheese tart, spinach puree, kale & balsamic vinegar

Southdown partridge, polenta & thyme cake, caramelised onion puree, hispi & red wine sauce

Honey glazed duck breast, fondant potato, foie gras, kale & cherry jus

Homemade tagliatelle, black truffle, butter cream sauce & parmesan

### Side £4.00

Triple cooked chips & truffle salt | Skinny fries | Kale & sesame | Tender stem & almond | Green vegetables

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### Cheese course £12

Selection of Sussex cheeses, homemade bread, apple & tomato chutney, plum jelly, pickled figs & ruby port

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### Desserts

Salted caramel tart, caramel sauce, clotted cream

Chocolate, orange & hazelnut souffle, yoghurt ice cream (please allow 20 minutes)

Spiced pumpkin crème brûlée, ginger beer sorbet

Fig & almond tart, honey & vanilla ice cream

Passion fruit pavlova, vanilla cream & raspberry sorbet

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### Coffee or Tea & Pastry kitchen sweet treats £4

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**Three courses £45 | Two courses £38**

