



Dinner Menu

Homemade bread & salted butter

Starters

Crab soup, saffron aioli & ciabatta croute

Poached dill & lemon salmon ballotine, parsley oil & squid ink cracker

Roasted Southdown wood pigeon breast, caramelised shallot, parsnip puree & black cabbage

Cep mushroom risotto, parmesan, sauteed cep mushroom & chives

Slow roasted pork and wholegrain mustard croquette, potato puree & caramelised apple

Romanesque cauliflower, onion bhaji, charred floret & coriander cress

Main Courses

Char grilled fillet steak, Bois Boudran sauce, triple cooked chips, rocket & watercress salad (£10 supplement)

Market fish, sauteed cucumber, brown shrimp, samphire & confit lemon

Twice baked cheese souffle, spring onion cream, walnut beignet

Herb crusted short saddle of lamb, ratatouille, onion cake, breaded garlic potatoes

Cornfed chicken supreme, new potatoes, black pudding, shallot, kale & red wine sauce

Homemade pasta, fresh black winter truffle, chive butter sauce

Side £4.00

Triple cooked chips & truffle salt | Skinny fries | Green beans & bacon dressing | Sesame kale

Cheese course £12

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

Desserts

Hot coffee souffle, clotted cream ice cream (please allow 20 minutes)

Lemon crème brûlée, oat biscuit crumb & lime sorbet

Caramelised egg custard tart, apricot & mint sorbet

Stem ginger cheesecake, rhubarb jelly, apple sorbet

Warm dark chocolate fondant, raspberry ice cream, freeze dried raspberries

Coffee or Tea & Pastry kitchen sweet treats £4

Three courses £50 | Two courses £42

