



Dinner Menu

Homemade bread & salted butter

Starters

Rolled sole fillets, lemon puree, parsley oil, caviar

Crisp pork cheek, celeriac puree, crab sauce, apple

Charred cauliflower, dal puree, onion bhaji, coriander

Southdowns pigeon breast, wild mushrooms, carrot puree

Pomegranate cured salmon, buckwheat bilini, chive creme fraiche

Wild garlic pesto linguine, parmesan basket

Main Courses

Honey glazed duck breast, spiced red cabbage puree, blood orange jus & ginger Pak choi.

Cornfed chicken supreme, morel mushroom sauce, kale & Parisian potatoes

Southdown's venison Fillet steak, creamed potatoes, charred broccoli, red wine jus (£15.00 supplement)

Market fish, beer steamed mussels, tomato sauce & baby spinach.

Butternut squash & sage pearl barley risotto, roasted hazelnut crumb

Twice baked truffle & cheddar cheese souffle, Jerusalem artichoke soup

Sides £5.00

Triple cooked chips & truffle salt | Creamed potatoes | Kale | Garlic broccoli

Cheese course £12

Selection of English cheeses, homemade bread, crackers, tomato chutney, plum chutney, ruby port

Coffee or Tea & Pastry kitchen sweet treats £5 | Irish Coffee £10

Three courses £50 | Two courses £42 | Main course £34