



Dinner Menu

Homemade Bread & salted butter

Starters

Lobster & salmon raviolo, sauce vierge

Braised venison pithivier, celeriac puree & thyme jus

Salted baked beetroot, beetroot puree, pickled quince, whipped ricotta & hazelnuts

Pan fried quail, pearl barley, roasted carrot, game sauce

Twice baked Sussex charmer cheddar soufflé, cream sauce

Mackerel escabeche, carrots, shallots, garlic, beetroot & balsamic

Main Courses

Roasted lamb rump, smoked aubergine caviar, kale & lobster cream sauce

Caramelised shallot tarte tatin, watercress & radish salad

Guinea fowl supreme, sarladaise potatoes, kale, blackberry & red wine reduction

Fillet steak, truffle dauphinoise potatoes, green beans, port jus

Market fish, baby spinach, mussels & bouillabaisse soup

Charred caulishoots, peanut sauce, kale crisps, onion bhaji cake

Sides £5

Triple cooked chips & truffle salt | Fries | Caulishoots | Green beans | Truffle dauphinoise potatoes

Cheese course £12

Selection of three British cheeses, homemade bread, crackers, chutneys & ruby port

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

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