



Dinner Menu

Homemade bread & salted butter

Starters

Pan fried scallops, cauliflower puree, belly bacon, sprout leaves (£5 supplement)

Southdown's partridge ballotine, pear puree, chargrilled pear

Beetroot tortellini, creamed goats cheese, sauce vierge

Confit duck bon bon, port reduction, concasse tomato & chive

Crab bisque, crab & gruyere rarebit croquet

Twice baked truffle souffle, spring onion & parmesan cream

Main Courses

Southdown's venison steak, toasted croute, baby spinach, foie gras, black truffle jus (£15 supplement)

Confit pork belly, celeriac remoulade, caramelised apples, red wine sauce

Market fish, Sussex charmer creamed leeks, buttered new potatoes

Cornfed chicken supreme, creamed potatoes, kale & morel sauce

Cauliflower steak, chimichurri, baby spinach & fries

Parsnip, red onion & rosemary tarte tatin, mixed leaves

Sides £5.00

Triple cooked chips & truffle salt | Creamed potatoes | Kale | New potatoes | Creamed leeks

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