





PLANT BASED MENU

Lemon thyme and garlic Sicilian Nocellara olives (Su,V,PB)	£8.50
Roast plum tomato soup, fresh basil & basil oil (Su,V,PB)	£9.50
“Garden salad”, artichoke hearts, beans, sweet peppers, orzo pasta and basil pesto (N,Su,G,V,PB)	£10.50
	
Butternut squash, leek, cauliflower & lentil wellington, seasonal vegetables, shallot jus (Su,Ce,G,V,PB)	£20.50
‘Classic’ romesco sauce with fresh egg tagliatelle pasta and roast mediterranean vegetables, pine nuts (G,E,N,Ce,V,PB)	£20.50
Celeriac & wild mushroom lasagne, roquette, pine nut & sun blushed tomato salad (Su,Ce,G,N,V,PB)	£20.50
Grand Nut Roast tart, seasonal vegetables, spiced tomato sauce (G,N,So,P,V,PB)	£20.50
	
Chocolate torte, kirsch cherries, vanilla ice cream (G,N,So,V,PB)	£12.50
Selection of plant-based ice cream, salted caramel, vanilla (So,V,PB)	£12.50



Garden Restaurant Grill Menu

Elite Diners

Welcome to the world of Elite Diners where exceptional privileges and a range of unparalleled treats await you



For further information,
please scan the QR code.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.



TO SHARE (based on 2 persons)

Lemon thyme and garlic Sicilian Nocellara olives (Su,V,PB)	£8.50
Sun blushed tomato and rosemary focaccia, lemon oil (G,Su,V,PB)	£8.50
Mini ham hock and Sussex Charmer croquettes (G,M,E,Su)	£8.50

STARTERS

Devon crab, prawn and crayfish tails cocktail, crisp iceberg lettuce, Marie rose sauce, fresh lemon (C,E,M,Mu,Mo,Sh,Su)	£12.50
Rye bay scallops and tiger prawn gratin, seaweed herb crumb (G,Mu,Sh,Su,Mo,M)	£14.50
Carpaccio of Surrey Hills farm beef, ricotta, pine nuts, roquette and truffle dressing (M,N,Su)	£14.50
John Ross smoked salmon blinis, crème fraiche and capers (F,G,M,Su,E)	£10.50
"Garden salad", artichoke hearts, beans, sweet peppers, orzo pasta and basil pesto (N,Su,G,V,PB)	£10.50
Sautéed wild mushroom, toasted brioche, gruyere cheese Madeira cream sauce (G,M,V)	£10.50
Double baked Pevensey Blue cheese soufflé, onion marmalade and crisp bread (M,G,Su,E)	£10.50
Chef's soup of the day (V,PB)	£9.50

MAIN COURSE

Creedy carver duck confit leg a l'orange, dauphinoise potatoes fine beans and caramelised onions (M,Su,Ce)	£24.50
Smoked chicken breast, spinach, leek and crispy bacon gnocchi, roquette (G,M,Su)	£23.50
Grand Roast of the day, garlic and thyme fondant potato, vegetables medley, red wine jus (Su,M,Ce)	£25.00
Local market fish of the day, herb new potatoes, tenderstem broccoli, lemon butter sauce (M,F,Su)	£24.50
Butternut squash, sage and goats cheese curd risotto, topped with crunchy herb crust (M,G,Su,V)	£18.50
Wagyu hamburger, brioche bun, truffle mayonnaise, baby gem, Roscoff onion, rosti fries (G,E,Su,M)	£18.50
Stone baked pizza topped with plum tomato sauce, mozzarella cheese and fresh oregano (G,So,M,V)	£14.50



GRILL

Surrey Hills Farm sirloin steak 220g	£38.00
Surrey Hills Farm fillet steak 220g	£48.00
Tarragon and garlic marinated spatchcock poussin	£30.00
Served with rosti fries, garlic mushrooms, vine cherry tomatoes and peppercorn sauce (M,Su)	

GRAND CLASSICS

Lobster thermidor, rosti potato chips (Sh,C,Ce,M,G,Mu)	£50.00
Salt marsh lamb shepherd's pie topped with spring onion fluffy mash potato (Ce,Su,M,G)	£26.50
Surrey Hills Farm beef fillet Rossini, brioche toast, goose liver and madeira jus (G,M,Su,Ce)	£55.00

Add a choice of one side dish with Grand classics

SIDES

Rosti fries, siracha mayonnaise (E,M,V)	£7.50
Skin on French fries (V,PB)	£6.00
Creamed sautéed spinach with nutmeg (M,V)	£6.00
Tenderstem broccoli with almonds (N,V)	£6.00
Long Man Best bitter battered onion rings (G M,V)	£6.00
Medley of broccoli , carrots and mange tout (M,V)	£6.00
Bearnaise sauce (M,E,Su,V)	£6.00
Diane sauce (Su,M,Ce)	£6.00
'Paw'tatoes - Gift Aid	£5.00

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5 donation contributes to training treats that will support a Hearing Dog for a full month.

DESSERTS

Dessert of the day (Su,So,G,M,E)	£12.50
Chocolate rum and raisin cheesecake, Chantilly cream (Su,G,M,So)	£12.50
Raspberry aniseed crème Brulle, Grand short bread (E,M,G)	£12.50
Selection of chocolate, vanilla and strawberry homemade ice cream (M,So,G)	£12.50
Pear frangipane tart with Cornish cream (N,Su,M,E,G)	£12.50
Sticky toffee pudding served with vanilla cream (G,E,M)	£12.50
Tonka bean parfait with seasonal fruit compote (E,Su,M)	£12.50
Selection of local cheeses, fig bread, chutney, and grapes (G,M,Su)	£14.50