



SAMPLE DINNER MENU

For those on our Inclusive terms or those with Gift Vouchers please refer to dishes with asterisks (***)
Items without will incur a supplementary charge.

Starters

Broccoli Velouté *** (G,M,N,Ce,V) Pevensey blue cheese foam, croutons, walnut oil	£11.00
Braised & Pressed Lamb Neck Fillet (Ce,M,Mu,Su) Globe artichokes, ravigote sauce, pea puree, lamb reduction, crispy capers, watercress	£12.50
Poached Monkfish (M,F,So,Su) Grilled leek & potato espuma, Japanese-style pickled vegetables, chive oil	£12.50
Native Lobster & Mango (C,E,G,M,Mu,Su) Timur pepper poached tail, tempura claw, lobster & potato salad, mango gel & salsa, tapioca crisp	£15.00
Stuffed Baby Burrata *** (M,G,N,V,Pb) Lightly smoked & stuffed with wild garlic pesto, slow roast tomato, tomato oil, pistachio, ciabatta crisps and preserved lemon (vegan option available).	£11.00

Mains

Sussex Fish Of The Day *** (C,F,M,Su) New season asparagus, asparagus risotto, sorrel, white wine velouté, fresh black truffle	£29.00
Pancetta Wrapped Halibut (M,F,So,Su) Leek & nori terrine, dashi pickled tomatoes, nori tapioca, smoked beurre blanc, dill oil	£36.00
Roasted Barbary Duck Breast (Ce,M,Su) Root vegetable dauphinoise, red cabbage puree, wine poached salsify, nashi pear, foie gras, prune jus	£38.00
Celeric Ribbons & Wild Mushrooms *** (M,Su,V) Oyster mushroom scallops, parmesan, crispy shallots, panko crumb, Madeira sauce, wild garlic oil	£29.00
Free-Range Iberico Pork (M,Mu,Su) Meaux-mustard mashed potato, burnt apple puree, griddled spring onions, chimichurri, pork rinds	£36.00

Sides £6.50

- Potato Terrine**, tarragon mayonnaise (M,E,Su,V)
- Charred Hispi Cabbage**, buttermilk dressing, crispy shallot (M,V)
- Maple Glazed Chantenay Carrots**, toasted fennel seeds (M,V)

'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 £5.00 donation contributes to training treats that will support a Hearing Dog for a full month.

Desserts

Rose & Vanilla Panna Cotta *** (M,E) Peach gel, crystallised rose petals, raspberry sorbet	£10.00
Dark Chocolate Fondant *** (So,G,M,E) Caramelised white chocolate centre, blood orange ice cream, poached Yorkshire rhubarb	£10.00
Pineapple Upside Down Financier Cake *** (G,M,E,N) Spiced rum caramel, coconut ice cream	£10.00
Selection Of Pacotised Ice Creams & Sorbets (G,M,So,V) Shortbread crumb, tuille (up to 2 Scoops included)	£2.50 per scoop
Selection of Cheeses (G,M,Su) Three or five of the finest cheeses, homemade chutney, grapes, sourdough crackers & salted butter	£14.00/£16.00

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.

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