



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) Sussex blue cheese foam, croutons, walnut oil	£11.00
Wood Pigeon Breast Salad (E,N,Ce,M,Mu,Su) Mangalitzza black pudding, quail's egg, pancetta crisps, hazelnut vinaigrette, crème fraiche, redcurrant glaze	£12.50
Poached Monkfish (M,F,So,Su) Grilled leek & potato espuma, Japanese-style pickled vegetables, smoked paprika, chive oil	£12.50
Ginger Cured Chalk Stream Trout (F,M,So) Grapefruit granita, avocado crema, lychee & lime gel, bonito & yuzu ponzu cured roe, quinoa 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 (<i>vegan option available</i>).	£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
Cannon of Salt Marsh Lamb (Ce,M,Su) Merguez sausage & potato terrine, Petit-Pois a la Francais, gem lettuce, smoked yoghurt, nettle puree, lamb glaze	£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

Crushed New Potatoes, tarragon, Kalamata olive (Su,PB)

Sauteed spinach, garlic, shallots & nutmeg (M,V)

Tenderstem Broccoli, lemon oil, toasted Togarashi spiced almonds (Se,PB)

'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 Cotte *** (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)	£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
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian