



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

Courgette & Mint Gazpacho (V,M,Ce,Mu,Su – PB option available) Chilled soup with garden mint, yoghurt, green olive, lemon oil	£11.00
Duo of Quail (Ce,Mu,Su,E) Pan-fried breast & confit leg croquette, pickled beetroot & beet emulsion, blackberry jus	£12.50
Wild Argentinian Red Prawns (C,Su,Ce,Mu) Grilled, with Chimichurri sauce & lemon	£12.95
Seafood Sweetcorn Succotash (F,C,M,E,Ce,Mu,Su) White crab meat, prawns, squid, jalapeno cornbread, brown crab meat butter, seafood sauce	£14.00
Roasted Aubergine Tortellini (M,E,G,Mu,Ce,V) Tomato consommé, whipped smoked burrata, concassé of Nutbourne tomato, basil	£11.00

Mains

Sussex Fish of The Day *** (F,Mo,G,M,Su,Ce,E,Mu) Cornish mussels, white wine velouté, potato croquettes, seasonal baby vegetables, sea herbs	£29.00
Lemon Sole Meuniere (F,M,Su,C,Ce,Mu) Brown shrimp, beurre noisette sauce, parsley, capers & lemon, saffron potatoes	£38.00
Creedy Carver Duck Breast (G,M,Mu,Ce,So,Su) Hot honey glaze, sweet potato & coconut dauphinoise, citrus gel, heritage carrots, rhubarb, duck jus	£38.00
Butternut Squash & Chestnut Pithivier *** (M,Su,V,Ce,G,E,Mu) Broccoli puree, vegetable medley, Mirabelle vegetable jus	£29.00
Fillet of Rose Veal (Ce,G,M,Mu,E,N,Su) Roscoff onion, blue cheese, walnut, sweetbread sausage, fig, sage, prosciutto, cauliflower puree, veal jus	£36.00

Sides

Roasted parsnips, maple & mustard glaze (M,V,Mu)	£6.50
Fine Green Beans, garlic & shallot, bacon crumb (M)	£6.50
Homemade chips, shaved truffle & aged parmesan (M,E,G)	£7.50

'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

Blackcurrant Delice *** (M,G,E,Su,Ce,Mu) Roasted wild blackberry sorbet, prosecco foam, blackcurrant compote	£10.00
White Chocolate & Raspberry Mille-Feuille *** (G,M,E,PB,So,N,Ce,Se) Miso caramel, smoked maple ice-cream, Kentish raspberry coulis	£10.00
Assiette of Kent Plums *** (PB,G,M,E,Ce,Mu,Su) Sticky frangipane plum tart, mini doughnut and spiced plum ice-cream, rum & orange gel	£10.00
Selection Of Pacotised Ice Creams & Sorbets (G,M,So,V)	£2.50 per scoop
Selection of Cheeses (G,M,Su) some cheese may be unpasteurised Three or five of the finest cheeses, homemade chutney, grapes, sourdough crackers & salted butter (Se,So,Su,Ce,Mu)	£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