



DINNER MENU

For guests on our Dinner, Bed & Breakfast package, a £50.00 allowance is included

If you're using a Gift Voucher, all dishes marked with an * are included

Starters

Potted Game (G,N,Su,Ce,Mu,)	£12.00
With pickled wild mushrooms, pear butter, homemade fruit & nut sourdough	
Garlic Veloute* (M,E,G,Ce,Mu)	£11.00
Aged Comte beignets, burnt chive oil	
Smoked Haddock & Potato Terrine (F,E,M,Su,Ce,Mu)	£12.95
Soft boiled quail egg, homemade salad cream, caperberries, Exmoor caviar	
Celeriac Chawanmushi* (E,So,Ce,Mu)	£11.00
Set egg custard, with crispy & confit celeriac, pickled ginger, ponzu dressing	
Pigs Trotter & Truffle Double Ravioli (G,M,E,Su,Ce,Mu)	£15.00
Handmade double ravioli stuffed with braised trotter, pancetta, parmesan, chicken & black truffle mousse	

Mains

Three Bird Wellington (G,E,M,Su,Ce,Mu)	£36.00
Pheasant, Partridge and Pigeon bound with sausage meat, braised red cabbage, parsnip puree, Cumberland sauce jus	
Salt Marsh Lamb cutlets (M,E,Su,Ce,Mu)	£40.00
With Pevensey Blue cheese soufflé, potato galette, braised lentils, tomato gel, black olives, tarragon jus	
Roasted fillet of Brill (F,Mo,M,E,G,Su,Ce,Mu)	£36.00
Smoked potato cake, oyster cream sauce, charred cucumber, wild mushrooms, confit leek, garlic crisps	
Sustainably Sourced Fish of the day* (F,C,Su,Ce,Mu)	£29.00
Bisque baked cannellini beans, chorizo, piquillo peppers, prawn oil aioli, grapefruit gremolata	
Pumpkin & Ricotta Gnudi* (G,M,E,Su,Ce,Mu)	£29.00
Roasted spaghetti squash, kale & pumpkin seed pesto, girolle mushrooms, chicory, sage cream sauce	

Sides - £6.50

- Olive Oil Mashed Potato, parsley (Pb)
- Salt Baked Beetroot, cumin (V,E)
- Sauteed Kale, garlic, chilli & lemon butter (V,M)

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