



Starters

Venison and Herb Scotch Egg (E, Su, M, G) dijon mustard hollandaise	£12.50
Peppered Mackerel (F, Ce, M, E, Su) celeriac and potato remoulade, lime marinade and chive crayfish tails	£11.50
Tempura Cauliflower (Su, V, PB, G) whipped beetroot and feta, pumpkin seeds, dill oil	£11.50
Wild Mushroom and Truffle Paté (V, PB, G, Su) caramelised red onion and tarragon chutney, rye bread, micro herbs	£11.50
Oak Smoked Salmon (G, Su, F, E, M) buckwheat blini, lemon crème fraîche, capers, pickled shallot	£14.50
Soup of the Day served with a warm bread roll (V, M, Ce, G, Se, So)	£9.50

Main Courses

Roast of the Day (Su, M) beef dripping and thyme roast potatoes, braised red cabbage, broccoli, honey glazed parsnip, red wine jus	£26.00
Fish of the Day (M, F, Su, G) wilted spinach, chorizo and dill crushed new potato, mange tout, white wine cream sauce	£26.00
Duo of Chicken (Su, M) chicken breast, thigh and wild mushroom press, calvo nero, carrot puree, potato hash, red wine jus	£28.00
Sussex Best Braised Feather Blade Pot Pie (G, Su, M) mashed potato, butter glazed carrots and fine beans	£28.00
Cod Supreme (F, Su, M, G) salsify, charred leeks, saffron new potatoes, fish velouté, lemon oil	£35.00
Pumpkin and Sage Ravioli (V, G, PB) carrot and sage sauce, crispy shallot ring	£19.50
Medley of Cauliflower (V, PB, N, Su) marinated cauliflower steak, charred cauliflower puree, smoked almond, pickled cauliflower, romanesco, cauliflower crumb	£19.50



Steaks

28 Day Aged 220g Fillet	£45.00
28 Day Aged 280g Rump	£39.00
English Chateaubriand for Two 500g	<i>Per Person</i> £47.00
Add Bearnaise or Peppercorn Sauce (E, Su, M)	£4.00

All served with grilled vine cherry tomatoes, garlic mushrooms, beer battered onion rings, chunky chips, Café de Paris butter (M, F, Su)

Side Dishes ...all priced at £6.00

Skin on Fries (V, PB)	Medley of Seasonal Vegetables (V, PB)
Creamed Sautéed Spinach with Nutmeg (M, V)	Beer Battered Onion Rings (G, M, V)
Mixed Garden Salad, French Dressing (Mu, V, Su, PB, Ce)	

Desserts

Dessert of the Day (Su, So, G, M, E, V, N)	£11.50
Rich Dark Chocolate Tart (G, So, PB, V) raspberry compote, coconut cream	£11.50
A Scoop of Ice-Cream or Sorbet (M, So, E, V, PB, G)	£3.50
Rhubarb and Apple Crumble Cheesecake (V, G, M) butterscotch sauce	£10.50
Tonka Bean and Roasted Red Plum Panna Cotta (E, M, Su, G) shortbread biscuit (can be gluten free)	£10.50
Selection of English and Locally Sourced Cheeses (G, M, Su, So, E, Mu, Ce, Se, V) fig bread, chutney and grapes (some cheese may be unpasteurised)	£14.50

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

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