

Starters

Chicken and Bacon Terrine (Su, Ce, E) kohlrabi, apple gel	12.50
Grilled Crevettes (M, G, C) Spanish chorizo, fresh lemon and baby salad, lemon dressing	14.50
Tempura Cauliflower (Su, V, PB, G) whipped beetroot and feta, pumpkin seeds, dill oil	11.50
Burrata (V, M, G, N) Isle of Wight cherry tomatoes, pesto and sourdough crumb, balsamic dressing	12.50
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

Roasted Fillet of South Coast Sea Trout (F) garden herb and vegetable salad, fine beans, crispy capers, lemon emulsion	32.00
Tyme and Garlic Marinated Guineafowl Breast (Su, M) crispy potato hash, cavolo nero, carrot puree, café au late	32.00
Sussex Pork Fillet wrapped in Pancetta (Su, M, Mu) wholegrain mustard crushed potato, baby spinach, baby beetroot, cider jus	30.00
Line Caught South Coast Fillet of Sea Bass (F, M, Su) salsify, charred leeks, kale and fish velouté	35.00
Summer Pea and Mint Risotto (V, Su) Golden Cross goats curd, dill oil	21.00
Vegan Wild Mushroom and Caramelised Onion Ravioli (PB, V, G, N) tomato and lovage pesto sauce	21.00

Steaks

21-day Aged Surrey Farm 220g Fillet	47.00
21-day Aged Surrey Farm 220g Sirloin	40.00
Surrey Farm 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, chunky chips, Café de Paris butter (M, F, Su)

Side Dishes 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)
New Potatoes with Herb Butter (M)	Fine Beans with Shallots (V)
Tenderstem Broccoli with Toasted Almonds (M, N) (almonds)	
Mixed Garden Salad, French Dressing (Mu, V, Su, PB, Ce)	

Desserts

Dessert of the Day (Subject to change)	11.50
Rich Dark Chocolate Tart (G, So, PB, V) raspberry compote, coconut cream	11.50
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 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

If you have a food allergy or intolerance, please let us know when placing your order.
Please note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian

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