

Starters

Confit of Duck Leg Terrine (M, Su, N, G, E) pistachio, plum puree, micro salad leaves, brioche croutons	£14.50
Smoked Trout (F, Su, M) horseradish sauce, pickled red cabbage	£14.50
Leek and Ginger Mosaïc (Su, V, PB) pickled beetroot, beetroot puree, potato puffs	£11.50
Creamy Wild Mushroom and Madeira Fricassee (G, M, Su) sourdough bread, tarragon	£12.50
Salt Cod and Saffron Fishcakes (F, G, E, Su) parsley salad, lemon dressing	£14.50
Parsnip Soup parsnip crisps, pickled apple, warm bread roll (V, Su, G)	£9.50

Main Courses

Natural Smoked Haddock (F, M, G) Sussex Charmer sauce, pomme puree, lemon crumb, garden peas, leeks	£28.00
Stuffed Chicken Breast (Su, M) mushroom duxelles, king oyster mushroom, frisée, crispy chicken skin	£28.00
Duo of Venison (G, Su, Ce) pink loin, braised haunch, Jerusalem artichoke puree, cavolo nero, pickled blackberries, red wine jus	£38.00
Pan Fried Cornish Hake (F, Su) nduja chowder, pickled lemon, dill oil	£30.00
Romanesco Cauliflower (PB, V, So) corn and coconut curry, fragrant lemon rice, crispy kale	£21.00
Roasted Tenderstem Broccoli (M, V) (can be plant based upon request) chickpeas, whipped green feta, red peppers	£21.00

Steaks

21-day Aged English Beef 220g Fillet	£47.00
21-day Aged English Beef 220g Sirloin	£40.00
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, chunky chips, seasonal butter
(M, F, Su)

Side Dishes £6.00

Skin on Fries (V, PB)	Medley of Seasonal Vegetables (V, PB)
Creamed Sautéed Spinach (M, V)	Beer Battered Onion Rings (G, M, V)
New Potatoes with Herb Butter (M)	Rosti Chips with Chive Mayo (M, E, Mu)
Tenderstem Broccoli with Lemon Butter (M)	Dauphinoise Potatoes (M)
Mixed Garden Salad, French Dressing (Mu, V, Su, PB, Ce)	Chive Pomme Puree (M)

Desserts

Dessert of the Day (Subject to change)	£11.50
Black Forest Delice (G, So, V, E, M) sour cherry compote, tuille	£11.50
Warm Plum Bakewell (V, G, M, E, N, So) anglaise sauce	£10.50
Pear and Ginger (E, M, So, G) honeycomb mousse, white chocolate glaze	£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