



Dinner

Wednesday 18th to Saturday 28th March 2020 inclusive

Appetisers

Pan Fried Chicken Livers, Chestnut Mushrooms, Brioche, Pickles
Pan Fried Pigeon Breast, Parsnip Purée, Blackberries, Parsnip Crisps, Jus
Torched Mackerel Fillet, Celeriac Remoulade, Kohlrabi, Horseradish Snow, Beetroot
Asparagus, Pea & Courgette Risotto, Goat's Curd, Pine Nuts, Pea Shoots (v)
Cornish Scallops, Cauliflower Purée, Black Pudding, Apple, Crispy Pancetta
(£6.00 Supplementary Dish)

Main Courses

Braised Sussex Ox Cheeks, Chive Creamed Potato, Crispy Shallot Rings, Roasted Carrots, Jus
Wild Mushroom & Potato Hash, Roast Garlic Purée, Tenderstem Broccoli, Duck Egg Parsley Sauce (v)
Skrei Cod, Chorizo & Butter Bean Cassoulet, Baby Spinach, Parsley Butter, Crispy Noodles
Pan Fried Gressingham Duck Breast, Fennel & Orange Salad, Rhubarb Gel, Leg Croquette, Jus
(£8.00 Supplementary Dish)

Side Dishes – all priced at £4.95

Roast Heritage Carrots, Spring Greens, Ratte Potatoes with Herb Butter

Desserts

Dark Chocolate Delice, Earl Grey, Gold Leaf
Tart au Citron, Meringue, Lemon Confit, Bee Pollen, Thyme
Spiced Pear Mille-feuille, Poached Pear, Feuille De Brick, Pear Gel
White Chocolate & Pistachio Parfait, Nutella Doughnuts, Candied Walnuts
A selection of Cheeses, Homemade Chutney, Crackers & Quince, Walnut Bread

3 courses £46.00 per person - 2 courses £39.00 per person

French Press Coffee & Petits Fours £4.95 per person - Speciality Coffee & Petits Fours £5.15 per person

*A discretionary 10% service charge will be added to your bill for all food and beverage services
and will be shared by the entire team.*

All prices inclusive of VAT - (v) suitable for Vegetarians

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. Please refrain from using your mobile phone in the restaurant