



For those on our Dinner Inclusive terms or those with gift vouchers please refer to dishes with asterisks (***)
Items without will incur a supplementary charge.

DINNER MENU

Treat Yourself...

Attilus Caviar (50grams), Springs Smoked Salmon, Blini (G,E,M,F,Su) *for two* £90.00
Served with a 175ml glass of Louis Roederer Brut Premier Champagne per person

Starters

64° Duck Egg Yolk *** (V,M,G,E) £10.00

chive oil, toasted brioche, caramelised onion purée, pickled shallot

Green Bell Pepper Gazpacho *** (Su,G,V,Mu,M) £10.00

goat's cheese & broad bean tartlet

Aged Smoked Beef Tartar (E,Su,Mu) £14.50

parsley emulsion, wild garlic capers, nasturtium, potato puff

Local Butter Poached Lobster (Sh,M) £19.00

sand carrot purée, pak choi, lemon grass sauce, coriander oil

Local Sea Bream Ceviche (Su,F) £12.00

coriander, chilli, trout roe, finger lime, gooseberries

Mains

Sussex Old Spot Pork *** (M,Ce) £29.00

ragu of shoulder, confit belly, braised leek, celeriac puree, apple gel, pork sauce

Whole Roasted Lemon Sole (F,M,Sh,G) £35.00

brown butter caper sauce, brown shrimp, samphire, Jersey Royals

Butter Roasted Cauliflower *** (V,M,E) £29.00

pomegranate, smoked burrata, chimichurri, summer truffle, harissa mayonnaise

Pan Fried Cornish Hake (F,M,Sh,Ce) £30.00

fricassée of coco de paimpol beans, pickled cockles, sea herbs, chorizo, dill oil

Salt Marsh Two Bone Lamb Rack (Mu,M,Ce,F,G,Su) £38.00

watercress purée, nduja potato terrine, tempura anchovy, pedro ximenez pickled peas, lamb jus

Sides...all priced at £6.00

French Fries ...parmesan & Truffle (M)

Baby Mixed Carrots...yoghurt, sumac (M,D)

Bitter Leaf Salad ...blue cheese, walnuts, celery (M,N,Su)

Purple Sprouting Broccoli ...lemon & garlic butter

Please refrain from using your mobile phone in the restaurant

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.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order
and 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 & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian *can be adapted to gluten free