

A La Carte Menu

Starter Plates

Wild garlic soup with egg tartine	£11.00
Seared scallops, nettle, parsnip purée & shaved hazelnut	£16.00
Wild crustacean cocktail & Sussex gem lettuce	£15.00
Crispy pheasant egg with braised chicken oyster, roasted shallot & crispy chicken skin	£13.00
South Downs venison tartare with spiced aioli, crispy potato & local watercress	£14.00

Main Plates

Open Sussex leek ravioli with sauteed morels mushrooms, lightly truffled pomme purée & light cream sauce	£26.00
Line caught Sussex sea bass with crispy soft shell crab, spinach & wild garlic, confit violet potatoes & miso beurre blanc	£41.00
Roasted cod, with a light coconut veloute, grilled asparagus, confit cherry tomatoes & spiced black beans purée	£32.00
Twice cooked chicken breast, spiced couscous, baby carrots & leeks, chickpea purée & thyme chicken jus	£29.00
New season lamb cutlets, wild garlic purée, crispy Jersey Royal potatoes, purple sprouting broccoli & lamb jus	£38.00

Sides

Purple sprouting broccoli	£6.00
Jersey Royal potatoes	£6.00
Mixed leaf salad	£6.00

Please ask our team for today's specials

Some of our menu items contain nuts & other allergens. There is a small risk that traces of these may be found in other dishes served here. We understand the danger to those with severe allergies so please feel free to speak to a member of our team who will help you make your selection.

To the best of our knowledge, no genetically modified ingredients are used in our cooking.

Dessert Menu

Dessert Plates

Spiced caramelised apple crepe with apple sorbet & toffee sauce	£10.00
The chocolate brownie with chocolate sorbet & raspberry crumb	£9.50
Sticky date & toffee pudding, butterscotch sauce & vanilla ice cream	£9.50
Lemon tart with candied lemon & clotted cream	£9.50
Classic creme brulée, almond tuile & coconut sorbet	£9.00

Sweet Wine

	50ml	125ml
Eiswein, Grüner Veltliner, Weinhof Waldschütz <i>Niederösterreich, Austria, 2019</i>	£8.75	£21.00
La Magendia de Lapeyre, Clos Lapeyre <i>Jurançon, France, 2017</i>	£6.50	£15.00
Ayarakis Lyrarakis Liastos (Passito) <i>Crete, Greece 2017</i>	£6.25	£14.00
English Somerset Ice Cider <i>Somerset</i>	£5.75	£13.50

Chef's Selection of Artisan Cheeses

Served with artisan crackers & spiced prune chutney | *GFA* £16.00

Barkham Blue -Possibly the greatest blue cheese in the world. Strong, creamy, rounded & full of flavour

Tunworth - A sweet, rich cow's milk cheese from Herriard. Who needs camembert when you have this cheese!

Wigmore - Delicate sheep's cheese, hits all the right notes with a cheese lover.

Sussex Cheddar - This is the English at their best, especially in Waldron. They have achieved everything you want from real cheddar cheese.

Maida Vale - Pungent, full of flavour but soft, buttery and creamy.

We recommend our cheese board is paired with a sumptuous glass of 125ml glass of AOC Chignin-Bergeron - La Coulée de Proserpine, Denis et Didier Berthollierd

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