

# dinner

## STARTER

### **Sweet Pea Velouté**

Asparagus, Peas, Mint, Yoghurt £7.25

### **Pressing of Ham Hock and Foie Gras**

Pickled Vegetables, Bramley Purée £9.00

### **Carpaccio of Octopus & Chorizo**

Cured Tomato, Samphire, Saffron £8.50

### **Confit Rabbit Bonbons**

Golden Beetroot, Crisp Prosciutto, Tarragon, Mustard £8.25

### **Whitby Crab & Sussex Asparagus**

Lemon, Cold Pressed Olive Oil, Micro Herbs £10.00

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## MAIN COURSE

### **Roasted Cauliflower, Herb Quinoa**

Roasted Shallot & Rocket Pesto, Toasted Almonds, Crisp Apple £15.25

### **Chef's Catch of the Day**

Locally Sourced Fish Simply Prepared £17.00

### **Orchard Farm Pork Chop**

Spring Vegetable Medley, Sage Pan Juices £17.50

### **Pan Roasted Sussex Cod**

Salt Cod Croquette, Roasted Peppers, Fennel, Saffron Aioli £17.00

### **Roasted Breast of Barbary Duck**

Potato Gnocchi, Hispi Cabbage, Sherry Vinegar Jus £19.00

### **Rump of South Downs Lamb**

Gratin Potato, Purple Sprouting Broccoli, Tarragon & Tomato £20.00

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## SIDES

### **Purple Sprouting Broccoli with Toasted Hazelnuts & Crackling Crumb**

£4.00

### **Duck Fat Roasted Charlotte Potatoes**

£4.00