

dinner

STARTER

Corn Velouté

Seared Scallop, Chorizo Oil £8.50

Pressing of Grain Fed Rabbit

Frisée Endive, Summer Herbs, Mustard Dressing £8.75

Poached Salmon with Devon Crab

Soft Herbs, Cauliflower Cream, Peas £8.50

Confit Duck Croquettes

Beetroot, Apple, Watercress £8.00

Nutbourne Tomatoes

Marinated, Granita, Essence £8.00

MAIN COURSE

Honey Glazed Beetroot

Herb Quinoa, Pomegranate, Crispy Kale, Toasted Almonds £15.25

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £17.25

Orchard Farm Pork

Ratte Potato, Wilted Gem, Heritage Carrot, Caramelised Onion, Madeira £17.50

Pan Roasted Cod

Celeriac Purée, New Season Kale, Girolle, Artichoke, Chive £17.25

Roasted Breast of Barbary Duck

Gratin Potato, Summer Greens, Black Figs, Red Wine Juniper Jus £19.00

South Downs Lamb Loin with Braised Croquette

French Style Peas, Tarragon Parsley Potato Purée, Pan Juices £22.50

SIDES

French Style Peas

£4.00