

dinner

STARTER

Salsify Velouté

Cured Sea Trout, Samphire £8.00

Pressing of Rabbit

Red Wine Gelée, Fennel, Grain Mustard, Tarragon £8.75

Grilled Line Caught Mackerel

Pickled Daikon Radish, Cured Tomato Tapenade £8.25

Confit Duck Croquettes

Quince Purée, Beetroot Chutney £8.25

Autumn Leaves, Shaved Fennel, Crisp Apple, Montgomery Cheddar

Toasted Pumpkin Seeds, Crispy Parsnips, Hazelnut Oil Dressing £7.25

MAIN COURSE

Roasted Cauliflower

Kamut, Cranberries, Raisins, Apricots, Kale, Almonds £15.25

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £17.50

Loin of Sussex Venison

Parsnip Purée, Red Cabbage, Celery Heart, Red Wine Juniper Sauce £20.00

Pan Roasted Cod

Butternut Squash, Cavolo Nero, Pearl Barley, Split Dressing £17.50

Sussex Red Legged Partridge & Boudin Blanc

Potato Fondant, Creamed Leeks, Heritage Carrot, Pan Juices £18.50

South Downs Lamb Loin & Croquette

Gratin Potato, Parsley Root, Fine Beans, Rosemary Jus £22.50

SIDES

Curly Kale, Pork Crackling Crumb

£4.00