

dinner

STARTER

Woodland Mushroom Velouté

Fine Crouton, Sour Cream, Black Trompette £8.00

Pressing of Rabbit

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

Gravadlax of Sea Trout

Ruby Grapefruit, Watercress, Samphire, Horseradish £8.25

Confit Duck Croquettes

Quince Purée, Beetroot Chutney £8.25

Poached Pear & Stilton Salad

Pumpkin Seed Granola, Crisp Parsnips, Lemon 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 £21.50

Pan Roasted Sussex Cod

Salt Cod Croquette, Creamed Leeks, Grain Mustard, Cured Tomato £17.50

Loin of Pork & Braised Cheek

Potato Fondant, Savoy Cabbage, Bramley Apple £18.50

South Downs Lamb Loin & Croquette

Gratin Potato, Carrot Purée, Fine Beans, Rosemary Jus £22.50

SIDES

Brussel Sprouts, Toasted Hazelnuts, Chapleur Crumb

£4.00