

dinner

STARTER

Chicken & Mushroom Consommé

Chestnut Mushrooms, Black Trompette, Truffle Oil £8.00

Pressing of Rabbit

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

Lemon & Dill Cured Sea Trout

Cauliflower, Watercress, Samphire, Horseradish £8.25

Confit Duck Croquettes

Quince Purée, Beetroot Chutney £8.50

Roasted Beetroot & Blood Orange

Lambs Lettuce, Pumpkin Seed Granola, Walnut Dressing £7.50

MAIN COURSE

Tortellini of Kale, Chestnut Mushroom & Ricotta

Carrot Purée, Crisp Parmesan, Herb Oil £15.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £17.50

Loin of Sussex Venison

Celeriac Purée, Red Cabbage, Celery Heart, Thyme & Juniper Sauce £21.50

Pan Roasted Sussex Cod

Mussels, Leeks, Chowder Sauce £17.50

Breast of Barbary Duck

Cavolo Nero, Parsnips, Spiced Honey £19.50

South Downs Lamb Loin & Croquette

Gratin Potato, Tender Stem, Tarragon Pan Juices £22.50

SIDES

Sautéed Kale, Toasted Hazelnuts, Chapleur Crumb

£4.50