

dinner

STARTER

Cauliflower Velouté, Seared Scallop

Cauliflower, Sour Cream, Toasted Almond £8.50

Pressing of Rabbit

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

Octopus, Fennel, Blood Orange

Fennel Purée, Samphire, Cold Pressed Olive Oil £8.25

Crispy Pork & Apple Croquettes

Bramley Cider Purée, Pickled Shallot £8.50

Lambs Lettuce, Frisée Endive, Rocha Pear

Brighton Blue, Grape, Crouton, Lemon Dressing £7.50

MAIN COURSE

Potato & Herb Gnocchi, Leeks & Ricotta

Crisp Kale, Herb Oil £15.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £17.50

Tenderloin of Pork

Parsnip Purée, Savoy Cabbage, Carrot, Thyme Jus £18.75

Pan Roasted Sussex Cod

Potato, Leeks, Brown Shrimp, Chive £17.75

Breast of Barbary Duck

Chicory, Orange, Sherry Vinegar Sauce £20.50

South Downs Lamb Loin & Croquette

Gratin Potato, Shallot Purée, Sprouting Broccoli, Mint £22.50

SEASONAL VEGETABLE SIDE

See Specials Board

£4.50