

# 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

### **Citrus & Dill Cured Sea Trout**

Quail Egg, Beetroot, Sea Herbs £8.25

### **Orchard Farm Pork & Apple Croquettes**

Bramley Cider Purée, Pickled Shallot £8.50

### **Lamb's Lettuce, Frisée Endive, Rocha Pear**

Brighton Blue, Grape, Crouton, Lemon Dressing £7.50

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## MAIN COURSE

### **Roasted Aubergine with Herb Quinoa**

Cavolo Nero, Pink Lady Apple, Toasted Almonds £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**

Fondant Potato, Braised Chicory, Orange, Sherry Vinegar Sauce £20.50

### **South Downs Lamb Loin & Croquette**

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

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