

# dinner

## STARTER

### **Chilled Sweet Pea & Tarragon Soup**

Dorset Crab, Natural Yoghurt £8.50

### **Confit Rabbit Bonbons**

Pickled Shimeji, Date & Apple Purée £9.00

### **Octopus, Sweet Peppers, Nutbourne Tomatoes**

Cucumber, Fennel, Cold Pressed Olive Oil, Sea Herbs £8.50

### **Ballotine of Grain Fed Guinea Fowl**

Wild Garlic, Morels, Split Dressing £9.00

### **Spring Leaves, Carrot & Sunflower Seed Hummus**

Radish, Pink Lady, Fennel, Sheep Rustler, Mustard Vinaigrette £7.50

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## MAIN COURSE

### **Pagham Asparagus**

Puff Pastry, Pulborough Leeks, Lemon Ricotta, Basil Purée £15.50

### **Chef's Catch of the Day**

Locally Sourced Fish Simply Prepared £17.50

### **Tenderloin of Pork**

Jersey Royals, Peas, Radish, Gem Lettuce, Grain Mustard £18.75

### **Pan Roasted South Coast Brill**

Tagliatelle, Morels, Local Asparagus, Chive Velouté £18.00

### **Breast of Barbary Duck**

Fondant Potato, Celeriac, Hispi Cabbage, Sultanas, Madeira Sauce £20.50

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

Gratin Potato, Aubergine, Artichoke, Olive, Tomato, Pan Juices £22.50