

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

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