

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

Lemon Thyme, Girolles, 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

Roasted Loin of Orchard Farm Pork & Confit Belly

Fondant Potato, Tenderstem, Bramley Purée, Crackling Crumb £18.75

Pan Roasted South Coast Cod

Tagliatelle, Girolles, Pagham Asparagus, Chive Velouté £18.00

Breast of Barbary Duck

Jersey Potatoes, Celeriac, Hispi, Gooseberry, Sherry Vinegar Jus £20.50

South Downs Lamb Loin & Croquette

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