

# 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

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## MAIN COURSE

### **Fennel Seed Crusted Aubergine**

Chickpea & Courgette Masala, Coriander £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**

Ratte Potatoes, Girolles, Grelot Onion, Nutbourne Tomato Broth £18.00

### **Breast of Barbary Duck**

Gratin Potato, Beetroot, Charred Gem, Cherry Port Sauce £20.50

### **South Downs Lamb Loin**

Braised Shoulder Shepherd's Pie, Peas, Celeriac, Pan Juices £22.50