

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 £9.50

Ballotine of Pulled Ham Hock

Quail Egg, Gaufrette Potato, Peas, Gribiche £8.75

Summer Leaves, Carrot & Sunflower Seed Hummus

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

MAIN COURSE

Fennel Seed Crusted Aubergine

Chickpea & Courgette Masala, Coriander £15.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £18.00

Slow Roasted Orchard Farm Pork Belly

Cauliflower Purée, Roasted Corn, Dwarf Beans, Hispi Cabbage, Jus £18.75

Pan Roasted South Coast Cod

Charlotte Potato, Girolles, Grelot Onion, Nutbourne Tomato Broth £18.50

Breast of Barbary Duck

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

South Downs Lamb Loin

Gratin Potato, Lamb Shoulder Croquette, Peas, Celeriac, Pan Juices £23.50