

dinner

STARTER

Sussex Corn Chowder

Brown Shrimp, Roast Corn, Herb Oil £8.50

Pressing of Grain Fed Rabbit

Fennel & Mustard Seed Remoulade, Red Wine Gelée £9.50

Ballotine of Sea Trout

Devon Crab, Sea Herbs, Lemon Purée £9.50

Pulled Ham Hock Croquettes

Honey Soused Vegetables, Dijon Aioli £8.75

Roasted Pulborough Beetroot

Rosary Goat's Cheese, Pumpkin Seed Granola, Apple, Cider Dressing £8.25

MAIN COURSE

Roasted Hispi Cabbage

Carrot Purée, Puy Lentils, Capers, Bloomed Sultanas, Sweet Potato £16.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £18.00

Slow Roasted Orchard Farm Pork Belly

White Beans, Morteau Sausage, Kale, Cure Tomato, Jus £18.75

Pan Roasted South Coast Cod

Mushroom Purée, Seasonal Mushrooms, Chard, Split Dressing £18.50

Breast of Guinea Fowl

Boudin Blanc, Celeriac, Savoy Cabbage, Madeira Jus £20.50

South Downs Lamb Loin

Gratin Potato, Braised Croquette, Charred Gem, Carrot, Pan Juices £23.50