

dinner

STARTER

Crown Prince Squash Velouté

Pink Lady Apple, Sourdough Croutons £8.50

Pressing of Confit Barbary Duck

Quince Purée, Poached Quince £9.00

Citrus Cured Sea Trout

Beetroot, Radish, Horseradish Cream £8.75

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 Cauliflower

Chickpea Masala, Curly Kale, Toasted Almonds, Pink Lady Apple £16.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £18.00

Slow Roasted Orchard Farm Pork Belly

White Beans, Root Vegetables, Morteau Sausage, Kale, Jus £18.75

Pan Roasted South Coast Cod

Tarragon Gnocchi, Seasonal Mushrooms, Chard, Split Dressing £18.50

Breast of Sussex Partridge

Parsley Root Purée, Braised Celery, Juniper Jus £21.00

South Downs Lamb Rump

Shepherd's Pie, Salsify, Chard, Pan Juices £23.50