

dinner

STARTER

Sussex Corn Chowder

Brown Shrimp, Roast Corn, Herb Oil £8.50

Pressing of Confit Barbary Duck

Date & Apple Purée, Tea Bloomed Sultanas £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 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

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

Breast of Sussex Partridge

Parsley Root Purée, Savoy Cabbage, Juniper Jus £21.00

South Downs Lamb Loin

Gratin Potato, Braised Croquette, Cavolo Nero, Carrot, Pan Juices £23.50