

dinner

STARTER

Parsnip & Pear Velouté

Toasted Hazelnuts, Natural Yoghurt £8.50

Sussex Game Terrine

Partridge, Pheasant, Duck, Beetroot & Bramley Chutney £9.00

Dill & Citrus Cured Sea Trout

Pickled Cucumber, Horseradish Cream, Rock Samphire £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 Sussex Cod

Fricassee of Fennel & Charlotte Potatoes, Crab Bisque £18.50

Breast of Barbary Duck

Fondant Potato, Crown Prince Squash, Juniper Sauce £21.00

Roasted Rump of South Downs Lamb

Dauphinoise Potato, Salsify, Chard, Pan Juices £23.50