

dinner

STARTER

Salsify Velouté with Seared Scallop

Natural Yoghurt, Hazelnut Crumb £9.00

Ham Hock Ballotine

Cauliflower Piccalilli £8.25

Pickled Mackerel

Red Cabbage, Apple, Samphire £8.50

Boudin Blanc of Pheasant

Puy Lentils, Root Vegetables, Pan Juices £8.75

Salad of Young Chard

Endive, Golden Beetroot, Granola, Butternut Squash Emulsion £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 Braised Beef Cheek

Mushroom Risotto, Padano Cheese, Crisp Parsnips £21.00

Pan Roasted Sussex Cod

Charlotte Potato, Roast Fennel, Courgette Basil Purée £18.50

Breast of Barbary Duck

Fondant Potato, Crown Prince Squash, Pink Grapefruit £21.00

Loin of Venison

Savory Bread Pudding, Celeriac, Beetroot, Juniper Sauce £23.50