

dinner

STARTER

White Bean & Foie Gras Velouté

Pulled Duck Confit, Truffle Oil, Parsley Purée £9.00

Ballotine of Grain Fed Chicken

Leek, Yellow Foot Chanterelles, Fennel Emulsion £8.75

Pickled Mackerel

Red Cabbage, Apple, Samphire £8.75

Grilled South Coast Sardines

Celeriac & Fennel Remoulade, Tarragon, Anchovy Aioli £8.50

Roasted Carrot & Pumpkin Seed Hummus

Seasonal Leaves, Radish, Apple, Granola, Lemon Dressing £8.25

MAIN COURSE

Roasted Heritage Beetroots

Toasted Quinoa, Walnuts, Roasted Onion Puree, Pink Lady Apple £16.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £19.00

Slow Braised Beef Cheek

Mushroom Risotto, Padano Cheese, Crisp Parsnips £21.50

Pan Roasted Sussex Cod

Salt Cod Croquette, Saffron, Tomato, Fennel, Courgette £19.50

Breast of Barbary Duck

Duck leg Croustillant, Savoy Cabbage, Date & Apple £22.00

Rack of South Downs Lamb, Braised Shoulder Bonbon

Gratin Potatoes, Sprouting Broccoli, Rosemary Jus £26.50