

# 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

### **Grilled Mackerel**

Jersey Potatoes, Confit Peppers, Basil Pesto £8.75

### **Gravadlax of Citrus Cured Sea Trout**

Samphire, Cucumber, Pink Grapefruit, Radish £8.50

### **Roasted Carrot & Pumpkin Seed Hummus**

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

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## MAIN COURSE

### **Roasted Cauliflower, Toasted Hazelnuts**

Pink Lady Apple, Wilted Greens, Golden Raisins £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