

dinner

STARTER

Spring Vegetable Minestrone

Orzo, Devon Crab, Basil £9.00

Croquettes of Confit Chicken

Shaved Fennel, Wild Garlic Aioli £8.75

Pickled South Coast Mackerel

Tomato, Olives, Samphire, Saffron £8.75

Gravadlax of Citrus Cured Sea Trout

Samphire, Cucumber, Pink Grapefruit, Radish, Sour Cream £8.50

Roasted Carrot & Pumpkin Seed Hummus

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

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

Summer Bean Ragout, Pea & Tarragon Velouté £19.50

Breast of Barbary Duck

Confit Potato, English Asparagus, Celeriac Purée £22.00

Rack of South Downs Lamb, Braised Shoulder Bonbon

Gratin Potato, Tenderstem, Shallot Purée, Pan Juices £26.50