

dinner

STARTER

Sussex Corn Velouté

Devon Crab, Soft Herbs £8.75

Croquettes of Braised Beef Cheek

Celeriac, Pickled Girolle, Grain Mustard £9.00

Grilled South Coast Mackerel

Marinated Cucumber, Anchovy Mayonnaise £8.75

Carpaccio of Atlantic Octopus and Chorizo

Cured Tomato, Olive, Saffron, Sea Fennel £9.50

Beetroot, Watercress & Rosary Goats Cheese

Candied Walnuts, Bloomed Sultanas, Walnut Dressing £8.25

MAIN COURSE

Roasted Cauliflower, Chickpea & Kale Masala

Pink Lady Apple, Toasted Almonds, Coriander £16.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £19.00

Pan Roasted Sussex Bay Seabass

Girolles, Summer Leaves, Celeriac, Chive, Beurre Blanc £22.50

Leg of Grain Rabbit, Mushroom Cannelloni

Savoy Cabbage, Tarragon, Tomato, Grain Mustard Velouté £21.50

Breast of Barbary Duck, Greengage Plums

Butternut Squash, Red Kale, Sherry Vinegar Sauce £22.00

Rack of South Downs Lamb

Gratin Potato, Aubergine, Olive, Gem Lettuce, Rosemary Jus £27.00