

dinner

STARTER

Spiced Cauliflower Velouté

Tiger Prawns, Coriander, Herb Oil £9.00

Ballotine Of Guinea Fowl

Winter Leeks, Wild Garlic £8.75

Tartare of Citrus Cured Loch Duart Salmon

Blood Orange, Cucumber, Radish, Rock Samphire £8.50

Pan Roasted Confit Pork Belly

Bramley Purée, Silly Moo Cider, Gaufrette Potato £9.00

Winter Leaves, Golden Beetroot, Shaved Fennel

Sussex Yeoman, Crisp Parsnips, Walnut Dressing £8.25

MAIN COURSE

Roasted Sweet Potato & Celeriac

Puy Lentil, Kale, Bloomed Sultanas, Salsa Verde £16.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £19.00

Pan Roasted Cod

Cannellini Beans, Octopus, Tomato, Olives, Peppers £21.50

Loin of South Downs Lamb

Gratin Potato, Roast Onion Purée, Sprouting Broccoli £24.50

Breast of Barbary Duck

Pomme Anna, Braised Beetroot, Rhubarb, Juniper Sauce £22.00

Red Wine Braised Beef Cheek

Parsnip Purée, Savoy Cabbage, Shallot, Herb Crumb £23.00