

dinner

STARTER

Roasted Sussex Corn Velouté

Brixham Crab, Yoghurt, Chive £9.00

Rillette of Confit Barbary Duck

Celeriac Remoulade, Beetroot Chutney £9.50

Seared Cornish Hake

Saffron Onions, Bouillabaisse Style Sauce £10.00

Hearts of Gem Lettuce & Summer Leaves

Pink Lady Apple, Fennel, Walnut Apple Cider Dressing £8.50

Extra Bread £1.50 per portion

MAIN COURSE

Seasonally Inspired Vegetarian

Please See Our Daily Specials Board £16.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £20.00

Sussex Bay Sea Bass

Summer Squash, Chard, Romesco Sauce £24.50

Breast of Barbary Duck

Potato Croquette, Crown Prince, Cavolo Nero, Blackberries £22.50

Rump of South Downs Lamb

Gratin Potatoes, Pea Purée, Gem Lettuce, Roast Shallot, Pan Jus £25.00

DESSERT

Vanilla & Mascarpone Panna Cotta

Red Wine Poached Pear, Mulled Blackberries £7.25

Treacle Tart

Vanilla Mascarpone Ice Cream £7.25

Dark Chocolate Mousse, Butter Tuille

Vanilla Chocolate Caramel Ripple Ice Cream £7.25

Selection of British Cheese

TPT Chutney, Water Crackers £9.75

Sharing Board for Two £13.00

Godminster Cheddar, Colston Basset,
Burwash Rose, Baron Bigod, Golden Cross Goats Cheese

Extra Crackers £1.50 per portion

please ask about our dessert wines & ports

Due to current times, items may be in limited supplies so please bear with us