

dinner

STARTER

Roast Corn Velouté

Devon Crab, Soft Herbs £9.75

Ballotine of Free Run Chicken

Leeks, Black Trompette Mushrooms, Raisin Pureé £9.25

Citrus Cured Sea Trout

Cauliflower, Samphire, Amaranth £9.25

Roasted Beetroot, Rosary Goats Cheese, Hazelnuts

Watercress, Pink Lady, Lemon Dressing £9.00

Extra Bread £2 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 £22.00

South Coast Cod & Salt Cod Croquette

Crushed Peas, Tartare Sauce £22.00

Breast of Barbary Duck

Garden Potatoes, Chard, Apricot £23.50

Rump of South Downs Lamb

Fondant Potato, Courgette, Tomato, Salsa Verde £27.00

DESSERT

Black Cherry & Almond Tart

Clotted Cream Ice Cream £7.75

Dark Chocolate Delice

Pistachio Ice Cream £7.75

Set Vanilla Custard & Summer Berries

Strawberry Basil Sorbet £7.75

Selection of British Cheese

TPT Chutney, Water Crackers £10.00

Pitch Fork Cheddar, Colston Bassett Stilton,
Burwash Rose, Baron Bigod, Golden Cross Goats Cheese
Extra Crackers £1.50 per portion

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