

dinner

STARTER

Celeriac Velouté

Pickled Girolles, Truffle Sour Cream £9.50

Ballotine of Free Run Chicken

Leek, Kohlrabi, Parsley Purée £9.75

Smoked Pulled Pork Croquette

Cauliflower Cheese Purée, Sherry Vinegar £9.75

Citrus Cured Chalk Stream Farm Trout

Daikon, Radish, Micro Cress, Crème Fraîche £9.50

Roasted Beetroot & Rosary Goat Cheese

Watercress, Pink Lady Apple, Lemon Dressing £9.00

Extra Bread £2 per portion

MAIN COURSE

Risotto of Crown Prince Squash

Ricotta, Toasted Seeds, Crisp Padano £17.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £22.00

Sussex Bay Sea Bass

White Beans, Cured Tomato, Sweet Peppers, Black Olive £25.00

Loin of Hampshire Venison

Root Vegetables, Red Cabbage, Black Pepper Jus £32.50

Slow Braised Beef Cheek

Potato Purée, Tenderstem, Roast Shallot, Red Wine £25.00

Loin of South Downs Lamb, Braised Shoulder Croquette

Gratin Potato, Salsify, Rainbow Chard, Capers £27.00

DESSERT

Warm Plum & Frangipane Galette

Clotted Cream Ice Cream, Ginger Syrup £7.95

Blackberry Mousse

Mulled Blackberries, Meringue, Sorbet £7.95

Caramelized White Chocolate Mousse

Apple, Apple Sorbet, Spiced Crumb £7.95

TPT Ice Cream

2 scoops £5.00 / 3 scoops £7.00

Selection of British Cheese

TPT Chutney, Water Crackers £10.00 / Sharing for Two £15.00