

# dinner

## STARTER

### **Potato & Wild Garlic Soup**

Natural Yoghurt, Fine Crouton £9.50

### **Pressing Of Confit Duck & Celeriac**

Fig & Apple Compote, Aged Modena Vinegar £10.50

### **Gravadlax of Loch Duart Salmon**

Fennel Remoulade, Mustard Dill Sauce £11.00

### **Pan Seared Mackerel**

Cucumber, Gazpacho Dressing £9.75

### **Spinach, Watercress & Rocket**

Radish, Pear, Colston Basset, Lemon Dressing £9.50

Extra Bread £2.50 per portion

---

## MAIN COURSE

### **Risotto of Asparagus & Sweet Peas**

Soft Herbs, Ricotta, Crisp Padano £17.00

### **Chef's Catch of the Day**

Locally Sourced Fish Simply Prepared £23.50

### **Sussex Bay Sea Bass**

Jersey Potato, Tomato, Courgette, Sweet Pepper Emulsion £26.00

### **Breast of Barbary Duck**

Fondant Potato, Savoy, Beetroot, Rhubarb £26.50

### **Pan Roasted Pork Chop**

Champ Croquette, Leek, Roast Onion, Apple Cider Purée £25.50

### **Loin of Southdown's Lamb & Confit Belly**

Potato Gratin, French Style Peas, Asparagus, Pan Juices £29.50

---

## DESSERT

### **Baked Crème Fraiche Tart**

Raspberries, Raspberry Ripple Ice Cream £8.25

### **Chocolate & Orange Delice**

Clotted Cream Ice Cream £8.25

### **Fresh Strawberry Eaton Mess**

Strawberry Sorbet £8.25

### **TPT Ice Cream**

2 scoops £5.00 / 3 scoops £7.50

### **Selection of British Cheese**

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