

dinner

STARTER

Leek & Wild Garlic Soup

Natural Yoghurt, Chive, Fine Croutons £9.50

Heritage Beetroot & Smoked Duck

Rhubarb, Watercress £9.75

Pickled Sussex Bay Mackerel

Mackerel Tartare, Cucumber, Dill, Granny Smith £11.00

Octopus & Chorizo Carpaccio

Cured Tomato, Fennel, Saffron £10.75

Nutbourne Tomato Salad

Sussex Slipcote Sheep Cheese, Shallot, Basil £9.75

Extra Bread £2.50 per portion

MAIN COURSE

Roasted Cauliflower, Aubergine & Summer Squash Masala

Toasted Almonds, Pink Lady Apple, Coriander £17.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £23.50

Sussex Bay Seabass

Risotto of Saffron & Cured Tomato £28.00

Breast of Barbary Duck

Duck Croquette, Braised Fennel, Carrot Purée, Cherries £26.50

Pan Roasted Pork Chop

Cauliflower Cheese Purée, Onion, Crackling Crumb, Tenderstem £25.50

Loin of Southdown's Lamb

Gratin Potatoes, Peas, Asparagus, Green Beans, Pan Juices £32.00

DESSERT

Raspberry Shortbread

White Chocolate Mousse, Raspberry Ripple Ice Cream £8.50

Chocolate & Hazelnut Marquise

Poached Pear, Clotted Cream Ice Cream £8.50

Marinated Sussex Strawberries

Strawberry Soup, Basil, Mint, Yoghurt Sorbet £8.50

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