

dinner

STARTER

Roasted Corn Velouté

Brixham Crab, Chive, Fine Croutons £10.50

Pressing of Confit Duck

Celeriac Remoulade, Bloomed Sultana £9.75

Sussex Bay Mackerel

Heritage Beetroot, Crème Fraîche, Granny Smith £11.00

Citrus Cured Loch Duart Salmon

Cucumber, Radish, Pink Grapefruit £10.50

Rocket, Spinach, Watercress & Feta Salad

Watermelon, Baked Granola, Lemon Dressing £9.25

Extra Bread £2.50 per portion

MAIN COURSE

Roasted Aubergine, White Bean Purée

White Bean Ragout, Chimichurri, Crisp Onion £17.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £23.50

Cornish Hake

Crushed Potatoes, Courgette, Sweet Pepper, Olive, Tomato £25.00

Breast of Barbary Duck

Duck Croquette, Braised Fennel, Carrot, Black Cherries £27.00

South Downs Loin of Lamb

Potato Gratin, Peas, Green Beans, Gem Lettuce, Jus £32.00

Prosciutto Wrapped Loin of Rabbit

Potato Purée, Savoy Cabbage, Girolles, Grain Mustard £26.00

DESSERT

Raspberry Mousse

Fresh Raspberries, Honeycomb, Raspberry Sorbet £8.50

Chocolate & Hazelnut Marquise

Poached Black Cherries, Clotted Cream Ice Cream £8.50

Vanilla Panna Cotta

Strawberry, 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