

dinner

STARTER

Crown Prince Squash Velouté

Nutmeg Crème Fraiche, Pumpkin Seed Granola £10.00

BBQ Pulled Pork Croquette

Date & Apple Purée £11.50

Sussex Game Terrine

Celeriac Remoulade, Piccalilli £11.75

Winter Leaf Salad

Comice Pear, Blue Cheese, Crostini, Walnut Dressing £10.25

Hot Smoked Loch Duart Salmon

Heritage Beetroot, Beetroot Ketchup £12.25

Sødt Bakery Bread with South Downs Butter £2.00 per portion

MAIN COURSE

Roscoff Onion & Portobello Mushroom Tart

Cavolo Nero, Ricotta, Crisp Shallots £19.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £25.50

Pan Roasted Loin of Cod

Shellfish White Bean Cassoulet, Samphire, Crab Bisque Sauce £28.50

Breast of Barbary Duck

Gratin Potato, Crushed Root Vegetables, Savoy Cabbage, Quince £29.00

Breast of Southdown's Partridge & Leg Pithivier

Parsnip, Cavolo Nero, Red Currants £32.50

Loin of Venison

Red Cabbage, Swede, Brussel Sprouts, Juniper Sauce £39.00

DESSERT

Orange & Grand Marnier Cheesecake

Honeycomb, Orange Curd, Mandarin Sorbet £9.25

Chocolate & Hazelnut Custard Tart

Dark Chocolate Ice Cream £9.25

Sticky Toffee Pudding

Brandy Snap, Clotted Cream Ice Cream £9.25

TPT Ice Cream

2 scoops £5.50 / 3 scoops £8.25

Selection of British Cheese

Grapes, Water Crackers £12.50 / Sharing for Two £17.00