

dinner

STARTER

Curried Parsnip Soup

Pakora Onions, Yoghurt, Mint £10.00

Cured Mackerel

Salt Cod Brandade, Cucumber, Fennel £13.00

Ballotine of Guinea Fowl

Leek, Black Trompette Mushroom, Wild Garlic Aioli £12.50

Roasted Carrot & Pumpkin Seed Hummus

Winter Leaves, Pink Lady, Baked Granola £10.25

Loch Duart Salmon

Hampshire Asparagus, Chive Sour Cream £14.50

Sødt Bakery Bread with South Downs Butter £2.00 per portion

MAIN COURSE

Roasted Golden Beetroot

Herb Quinoa, Cavolo Nero, Hazelnuts £19.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £26.00

Pan Roasted Scallops

Parsley Root, Cauliflorets, Raisins, Capers £34.00

Breast of Barbary Duck

Gratin Potato, Chard, Parsnip, Rhubarb £33.00

Slow Braised Beef Cheek

Risotto of Celeriac & Chestnut Mushrooms, Cavolo Nero £34.50

Loin of Southdown's Lamb

Potato Terrine, Hampshire Asparagus, Wild Garlic £39.50

DESSERT

Millionaires Shortbread

Dark Chocolate, Salted Caramel, Vanilla Cream Ice Cream £9.25

Set Ginger Custard

Poached Rhubarb, Blood Orange, Meringue £9.25

Warm Fig & Almond Frangipane Tart

Whipped Tonka Bean Mascarpone, Spiced Syrup £9.25

TPT Ice Cream

2 scoops £5.50 / 3 scoops £8.25

Selection of British Cheese

Grapes, Water Crackers £12.75 / Sharing for Two £17.50