

# dinner

## STARTER

### **Sweet Pea Soup**

Wild Garlic Dumplings, Lemon Ricotta £10.50

### **Sussex Bay Mackerel**

Fennel, Romesco Sauce £13.50

### **Rilette of Heritage Pork**

Sultana, Apple, Grape, Pickled Shallot £12.50

### **Whipped Feta & Spring Leaves**

Courgette, Preserved Lemon, Black Olive, Crostini £10.50

### **Loch Duart Salmon**

Hampshire Asparagus, Chive Sour Cream £14.50

Real Patisserie Bread, South Downs Butter £2.00 per portion

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## MAIN COURSE

### **Risotto of Hampshire Asparagus**

Burford Cheese, Wild Garlic £21.00

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

Locally Sourced Fish Simply Prepared £ Market Price

### **Sussex Bay Sea Bass**

Jersey Potatoes, Fennel, Courgette, Tomato, Bouillabaisse Sauce £34.00

### **Breast of Gressingham Duck**

Frigola, Savoy Cabbage, Bacon, Asparagus, Green Peppercorns £33.50

### **Rump of Lamb**

Gratin Potato, Tenderstem, Peas, Broad Beans, Pan Jus £39.50

### **Fillet of Sussex Beef**

Braised Cheek Pithivier, Mushroom Purée, Roscoff Onion £42.50

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## DESSERT

### **Dark Chocolate Delice**

Brandy Snap, Coffee Ice Cream £9.25

### **Lemon Custard Tart**

Meringue, Raspberry Sorbet £9.25

### **Mascarpone & Vanilla Cheesecake**

Caramelized Banana, Whipped Butterscotch £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