

# dinner

## STARTER

### **White Onion & Caraway Velouté**

Crispy Shallots, Chive Ricotta £10.50

### **Cured South Coast Mackerel**

Fennel, Romesco Sauce £13.50

### **Ballotine of Chicken & Pulled Ham Hock**

Celeriac Remoulade, Bloomed Sultana, Caper Shallot Dressing £12.50

### **Whipped Feta & Basil Marinated Courgette**

Summer Leaves, Preserved Lemon, Crostini £10.50

### **Mosaic of Loch Duart Salmon**

Cucumber, Summer Herb Emulsion £14.50

Real Patisserie Bread, South Downs Butter £2.00 per portion

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## MAIN COURSE

### **Roasted Summer Squash & Seeded Quinoa**

Artichoke, Baked Tomato, Basil Purée £21.00

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

Locally Sourced Fish Simply Prepared £Market Price

### **Sussex Bay Sea Bass**

Jersey Potatoes, Saffron Fennel, Sauce Vierge £34.00

### **Breast of Gressingham Duck**

Savoy Cabbage, Pancetta, Roast Carrot, Green Peppercorns £33.50

### **Rump of Southdown's Lamb**

Gratin Potatoes, Roasted Gem, French Style Peas £39.50

### **Prosciutto Wrapped Loin of Rabbit**

Fregola, Green Beans, Grain Mustard £32.50

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## DESSERT

### **Dark Chocolate & Passionfruit Delice**

Passionfruit Snap, Lemon Thyme Ice Cream £9.25

### **Crème Fraiche Tart**

Poached Rhubarb, Rhubarb Sorbet £9.25

### **Mascarpone & Vanilla Cheesecake**

Sidlesham Strawberries, Honeycomb £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