

dinner

STARTER

Summer Vegetable Minestrone

Orzo, Basil £10.50

South Coast Mackerel

Escabeche of Vegetables, Coriander Purée £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

Gravadlax of Loch Duart Salmon

Pink Grapefruit, Radish, Chive Sour Cream £14.50

Real Patisserie Bread, South Downs Butter £2.00 per portion

MAIN COURSE

Roasted Cauliflower

Summer Squash, Chickpeas, Nutbourne Tomatoes, Basil £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

Celeriac, Cavolo Nero, Black Cherries £33.75

Rump of Southdown's Lamb

Gratin Potatoes, Roasted Gem, French Style Peas £39.50

Breast of Chicken & Leg Ravioli

Girolles, Broad Beans, Chicken Butter Sauce £32.50

DESSERT

Dark Chocolate & Passionfruit Delice

Passionfruit Snap, Lemon Thyme Ice Cream £9.50

Crème Fraiche Panna Cotta

Summer Berry Soup, Mint, Basil £9.50

Black Cherry & Almond Frangipane Tart

Toasted Almond Ice Cream £9.50

TPT Ice Cream

2 scoops £6.00 / 3 scoops £8.75

Selection of British Cheese

Grapes, Water Crackers £13.00 / Sharing for Two £18.00