

dinner

STARTER

Roasted Corn Soup

Charred Corn, Brown Shrimp, Chive £11.00

Pressing of Rabbit & Pulled Ham Hock

Honey Soused Vegetables, Bramley Purée £12.50

Sussex Bay Mackerel

Saffron Onions, Nutbourne Tomatoes, Black Olive, Basil £13.75

Whipped Slipcote Sheep's Curd

Fennel, Peach, Summer Leaves, Mustard Dressing £10.50

Gravadlax of Loch Duart Salmon

Heritage Beetroot, Crème Fraiche £14.25

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Roast Celeriac, Toasted Hazelnut & Parsley Crust

Girolles, Summer Beans, Pea Nage £20.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Sussex Bay Seabass

San Marzano Tomato, Cauliflower, Crab Velouté £35.50

Rump of Southdown's Lamb

Gratin Potatoes, Roast Gem, Grelot Onions, Pea & Mint Purée £40.00

Breast of Barbary Duck, Confit Leg Croquette

Cavolo Nero, Heritage Beetroot, Blackberry £35.00

DESSERT

Dark Chocolate Tart

Poached Cherries, Cherry Ripple Ice Cream £9.50

Crème Fraiche Panna Cotta

Sussex Raspberries, Almond Tuille £9.50

Chilled Milk Risotto

Peach Compôte, Frosted Pistachio, Lavender £9.50

TPT Ice Cream

2 scoops £6.00 / 3 scoops £8.75

Selection of British Cheese

Grapes, Crackers £13.00 / Sharing for Two £18.00