

dinner

STARTER

Roasted Celeriac & Cep Velouté

Crème Fraiche, Pickled Mushrooms, Chive £11.00

Country Terrine of Orchard Farm Pork & Gressingham Duck

Pistachio, Apricot, Red Onion Chutney £12.50

Sussex Bay Mackerel

Salt Cod Brandade, Fennel Slaw £13.75

Golden Beetroot, Red Chicory & Watercress

Rosary Goat Cheese, Pink Lady Apple, Walnut Dressing £10.50

Gravadlax of Loch Duart Salmon

Daikon Radish, Cucumber, Mustard Dill £14.25

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Roast Cauliflower, Hazelnut, Bloomed Sultanas & Capers

Forked Crown Prince Squash, Cavolo Nero £20.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Roasted Atlantic Cod

Risotto of Preserved Lemon & Parsley, Samphire £32.00

Rump of Southdown's Lamb

Gratin Potatoes, Sand Carrot, Tenderstem £40.00

Roasted Southdown's Partridge

Butternut Squash, Savoy Cabbage, Quince £35.00

DESSERT

Dark Chocolate & Hazelnut Tart

Vanilla Whipped Mascarpone, Brandy Snap £9.50

Poached Conference Pear

Ginger Cake, Honey & Lavender Ice Cream £9.50

Blackberry Delice

Meringue, Mulled Blackberries, Greek Yoghurt Sorbet £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