

dinner

STARTER

Roasted Cauliflower & Aged Comté Velouté

Pickled Florets, Fine Croutons, Chive £11.00

Terrine of Southdown's Seasonal Game

Hazelnuts, Bloomed Sultanas, Quince Chutney £13.50

Sussex Bay Mackerel, Cured & Torched

Ajo Blanco, Pickled Grape, Samphire £13.75

Poached Pear, Roasted Parsnip & Watercress

Candied Walnuts, Walnut Dressing £10.50

Beetroot Cured Loch Duart Salmon

Daikon Radish, Fennel, Red Endive £14.25

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Roast Celeriac, Baked Almond Granola & Parsley Crumb

Forked Crown Prince Squash, Apple & Date Purée £20.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Roasted Atlantic Cod

Jerusalem Artichokes, Cauliflower, Split Caper Dressing £32.00

Rump of Southdown's Lamb

Gratin Potatoes, Heritage Carrot, Tenderstem £40.00

Roasted Breast of Partridge & Leg Pithivier

Roast Parsnip, Red Cabbage, Crushed Roots £35.00

DESSERT

White Chocolate Set Custard

Passionfruit, Sesame Tuille, Dark Chocolate Ice Cream £9.50

Bramley Apple Crumble

Vanilla Crème Anglaise £9.50

Sticky Date & Treacle Pudding

Clotted Cream Ice Cream £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