

# 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

### **Croquette of Pulled Lamb**

Puy Lentils, Root Vegetables, Salsa Verde £13.75

### **Roasted Carrot & Pumpkin Seed Hummus**

Winter Leaves, Sheep Rustler, Apple, Pumpkin Seed Dressing £10.50

### **Beetroot Cured Loch Duart Salmon**

Daikon Radish, Fennel, Horseradish £14.25

Real Patisserie Bread with South Downs Butter £2.50 per person

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## 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**

Borlotti Beans, Chorizo, Roasted Tomato & Pepper Sauce £32.00

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

Gratin Potatoes, Heritage Carrot, Tenderstem £40.00

### **Roasted Breast of Partridge & Leg Pithivier**

Savoy Cabbage, Crushed Roots £35.00

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## DESSERT

### **White Chocolate Set Custard**

Passionfruit, Sesame Tuille, Dark Chocolate Ice Cream £9.50

### **Vanilla Muscovado Cheesecake**

Caramelized Apple, Salted Caramel Ice Cream £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