

dinner

STARTER

Roasted Celeriac Velouté

Fine Croutons, Toasted Hazelnuts £11.00

Pressing of Confit Duck

Pistachio, Bloomed Sultana, Apple £13.50

Croquette of Pulled Lamb

Aubergine, Black Olive, Caper £13.75

Roasted Golden Beetroot & Lemon Ricotta

Winter Leaves, Pink Lady Apple, Lemon Dressing £11.50

Boudin of Smoked Salmon

Creamed Leek, Grain Mustard £12.50

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Roast Cauliflower

Butterbean Purée, Cavolo Nero, Chimichurri £20.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Roasted Atlantic Cod

Samphire, Seafood Chowder Sauce £32.00

Rump of Southdown's Lamb

Gratin Potato, Heritage Carrot, Chard £41.00

Roasted Breast of Pheasant

Pheasant Leg Sausage, Swede, Brussel Sprouts, Bread Sauce £35.00

DESSERT

Hazelnut Praline Custard Tart

Dark Chocolate Ice Cream £9.50

Kahlua Cheesecake

Coffee Ice Cream £9.50

Poached Pear & Ginger Cake Pudding

Whipped Mascarpone, Spiced Syrup £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