

dinner

STARTER

Chestnut Mushroom Velouté

Confit Chicken Croquettes, Chive £12.00

Pressing of Rabbit, Leek & Prune

Rabbit Parfait, Shimeji, Parsley Emulsion £14.00

Pulled Duck & Apple Croquette

Celeriac, Date & Apple Purée £14.00

Roasted Golden Beetroot & Rosary Goats Cheese

Winter Leaves, Pink Lady Apple, Walnut Dressing £11.50

Applewood House Smoked Loch Duart Salmon

Pickled Cauliflower, Cauliflower Cream, Grain Mustard £13.50

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Roasted Cauliflower, Chimichurri

Butterbean Purée, Cavolo Nero, Spiced Cashews £20.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Roasted Atlantic Cod

Saffron & Cured Tomato Risotto, Samphire £32.50

Rump of Southdown's Lamb

Gratin Potato, Artichoke, Fennel, Olive Jus £42.00

Breast of Gressingham Duck

Dauphine Potato, Hispi Cabbage, Beetroot, Green Peppercorns £35.00

DESSERT

Caramelized Rice Pudding Custard Tart

Poached Rhubarb, Rhubarb Sorbet £9.50

Blood Orange Posset

Orange Drizzle Cake, Honeycomb, Orange Sorbet £9.50

Dark Chocolate Delice & Poached Pear

Toasted Almond 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