

dinner

STARTER

Winter Vegetable Minestrone

Orzo, Sourdough Croutons, Crisp Parmesan £10.50

Pressing of Confit Chicken, Leek & Shitake

Artichoke, Shimeji, Parsley Emulsion £13.50

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

Soused Cauliflower, Grain Mustard Sour Cream, Watercress £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

Mid Potatoes, Leeks, Butternut Squash £32.00

Rump of Southdown's Lamb

Potato Press, Aubergine, Sprouting Broccoli, Olive, Caper £42.00

Orchard Farm Pork Chop

Fondant Potato, Roast Parsnip, Onion Purée, Chard £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