

dinner

STARTER

Leek & Wild Garlic Velouté

Feta, Sourdough Croutons, Chive £12.00

Ballotine of Guinea Fowl, Sweetbreads & Morel

Soused Spring Vegetables, Parsley Emulsion £14.00

Cured & Torched South Coast Mackerel

Mid Potatoes, Fennel, Cucumber, Caper Dressing £13.00

Castelfranco, Radicchio, Red Chicory

Colston Basset Stilton, Pear, Toasted Hazelnut Dressing £11.50

Applewood House-Smoked Loch Duart Salmon

Heritage Beetroot, Watercress, Horseradish £14.50

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Risotto of Hampshire Asparagus

Wild Garlic, Lemon Ricotta £22.50

Chef's Catch of the Day

Seasonally Sourced Fish Simply Prepared £ Market Price

Roasted Atlantic Cod

Jerusalem Artichoke, Gem Lettuce, Morels, Roast Chicken Butter £32.50

Rump of Southdown's Lamb

Gratin Potato, Hampshire Asparagus, Pea Purée, Pan Jus £42.00

Breast of Gressingham Duck

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

DESSERT

Mascarpone & Ginger Panna Cotta

Poached Rhubarb, Honeycomb, Rhubarb Sorbet £9.50

Baked Pistachio & Date Tart

Caramelized White Chocolate Ice Cream £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