

# 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

### **New Season Hampshire Asparagus**

Hollandaise Sauce £13.50

### **Marinated Courgette, Whipped Rosary Goat Cheese**

Spring Leaves, Preserved Lemon, Black Olives, Crostini £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**

Jersey Potatoes, Pickled Fennel, Sauce Vierge £32.50

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

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

### **Breast of Gressingham Duck**

Celeriac Fondant, Hispi Cabbage, 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 & Hazelnut Delice**

Toasted Almond Ice Cream £9.50

### **TPT Ice Cream**

2 scoops £6.00 / 3 scoops £9.00

### **Selection of British Cheese**

Grapes, Crackers £13.00 / Sharing for Two £18.00