

dinner

STARTER

Spring Pea & Chervil Velouté

Crème Fraiche, Brown Shrimp, Sourdough Croutons, Chive £12.00

Ballotine of Confit Chicken & Pulled Ham Hock

Golden Beetroot, Apple, Grape £14.00

New Season Hampshire Asparagus

Ajo Blanco, Toasted Almonds £13.50

Marinated Courgette, Whipped Feta Cheese

Spring Leaves, Preserved Lemon, Black Olives, Crostini £11.50

Sussex Bay Mackerel

Pickled Daikon, Cured Tomato & Olive Tapenade, Anchovy Aioli £14.50

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Summer Squash & Vegetable Pistou 'Cannelloni'

Aubergine, Roasted Tomato, Romesco Sauce £22.50

Chef's Catch of the Day

Seasonally Sourced Fish Simply Prepared £ Market Price

Roasted Loch Duart Salmon

New Season Potatoes, Samphire, White Asparagus Velouté £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

Strawberry Mousse

Marinated Strawberries, Strawberry Ripple Ice Cream £9.50

Lemon & Lime Posset

Blueberries, Meringue, Lemon Drizzle Cake £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