

dinner

STARTER

Roasted Celeriac & Chestnut Soup

Soused Apple, Smoked Confit Duck, Shaved Chestnuts £12.25

Terrine of Seasonal Game, Hazelnuts, Quince

Beetroot, Red Onion & Apple Chutney £14.50

Ballotine of Guinea Fowl & Ham Hock

Leek, Shitake, Salsa Verde £14.50

Roasted Carrot & Sunflower Seed Hummus

Winter Leaves, Candied Walnut, Walnut Dressing £11.50

Citrus Cured Loch Duart Salmon

Daikon Radish, Fennel, Mustard Dill £14.25

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Roast Romanesco Cauliflower

Butternut Squash, Hazelnuts, Parsnip Velouté £22.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Roasted Halibut

Jerusalem Artichoke, Leek, Cep Purée £35.00

Braised Beef Featherblade

Risotto of Chestnut Mushrooms & Celeriac, Tenderstem £39.00

Roasted Southdown's Red Leg Partridge

Fondant Potato, Leg Croquette, Swede, Brussel Sprouts £35.00

DESSERT

Warm Treacle Tart

Lemon Thyme & Passion Fruit Ripple Ice Cream £9.75

Dark Chocolate 'Millionaire Shortbread'

Salted Caramel Ice Cream £9.75

Sticky Date & Walnut Pudding

Toffee Sauce, Clotted Cream Ice Cream £9.75

TPT Ice Cream

2 scoops £6.00 / 3 scoops £9.00

Selection of British Cheese

Grapes, Crackers £14.00 / Sharing for Two £20.00

Chef's Seasonal Chutney £2.00