

# dinner

## STARTER

### **Applewood Smoked Cod Chowder**

Leek, Potato, Pancetta, Sour Cream £12.50

### **Croquette of Braised Trenchmore Beef**

Red Onion Compote, Grain Mustard Aioli £13.75

### **Poached Pear, Stilton & Chicory**

Lambs Lettuce, Watercress, Candied Walnut, Walnut Dressing £11.75

### **Citrus Cured Loch Duart Salmon**

Cucumber, Fennel, Radish £14.25

### **Rillettes of Pork**

Green Peppercorns, Cornichons, Piccalilli, Crostini £13.00

Real Patisserie Bread with South Downs Butter £2.50 per person

---

## MAIN COURSE

### **Roast Cauliflower, Sweet Potato & Kale Quinoa**

Toasted Almonds, Pink Lady Apple, Masala Sauce £23.50

### **Chef's Catch of the Day**

Locally Sourced Fish Simply Prepared £ Market Price

### **Roasted Halibut**

Potato Gnocchi, Leek, Woodland Mushrooms, Chive £36.00

### **Double Cutlet of Southdown's Lamb**

Braised Lamb Shepherd's Pie, Heritage Carrot, Chard £46.00

### **Roasted Breast of Gressingham Duck**

Pithivier of Duck & Hazelnuts, Roast Parsnip, Tenderstem £35.00

---

## DESSERT

### **Caramel Poached Pears**

Vanilla Whipped Mascarpone, Hazelnut Cake £9.75

### **Set White Chocolate Custard & Poached Rhubarb**

Stem Ginger Ice Cream, Meringue £9.75

### **Orange Posset**

Honeycomb, Orange Sorbet £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