

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