

dinner

STARTER

Celeriac, Hazelnut & Apple Velouté

Toasted Hazelnuts, Fine Croutons, Sour Cream £12.50

Croquette of Braised Beef

Red Onion Compote, Grain Mustard Aioli £13.75

Gem Hearts, Red Chicory & Blood Orange

Herb Ricotta, Shaved Fennel, Blood Orange Dressing £11.75

Citrus Cured Loch Duart Salmon

Beetroot, Watercress, Sour Cream £14.50

Chestnut Mushroom & Shitake Parfait

Wild Garlic & Parsley Pesto, Pickled Shimeji Crostini £12.75

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

Fillet of Halibut

Olive Oil Crushed Potatoes, Braised Fennel, Chive Butter £36.25

Pan Roasted Pork Chop

Dauphine Potato, Savoy Cabbage, Bramley Purée £36.50

Roasted Breast of Gressingham Duck

Fondant Potato, Chard, Salsify, Seasonal Mushrooms £35.50

DESSERT

Kentish Forced Rhubarb Pavlova

Blood Orange Diplomat, Stem Ginger Ice Cream £9.75

Dark Chocolate & Hazelnut Delice

Praline Ice Cream £10.25

Lemon & Lime Tart

Raspberry 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