

dinner

STARTER

Consommé of Smoked Chicken

Morel, Celeriac, Smoked Chicken Confit £12.50

Croquettes of Pulled Ham Hock

Piccalilli £12.00

Lambs Lettuce, Baby Spinach & Red Chicory

Whipped Feta, Tomato, Black Olive, Preserved Lemon, Crostini £11.75

Citrus Cured Loch Duart Salmon

Pickled Cucumber, Mustard Dill, Sour Cream £14.50

Chestnut Mushroom & Shitake Parfait

Parsley Pesto, Pickled Shimeji, Crostini £12.75

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Fine Tart of Nutbourne Tomatoes & Caramelized Onions

Rosary Goat Cheese, Basil & Rocket Pesto £24.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Sussex Bay Seabass

Cured Tomato, Roast Fennel, Courgette, Bouillabaisse £37.00

Pan Roasted Pork Chop

Jersey Potatoes, Chimichurri, Tenderstem, Celeriac & Apple Purée £39.50

Breast of Gressingham Duck

Confit Potatoes, Beetroot, Rhubarb £38.50

DESSERT

Lemon Posset

Blueberry Compote, Lemon Cake £9.75

Dark Chocolate Tart

Salted Caramel Ice Cream, Almond Brittle £10.75

Raspberry Mousse

Fresh Raspberries, Raspberry Ripple Ice Cream £10.25

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