

dinner

STARTER

Roasted Corn & Lobster Chowder

Charred Corn, Crème Fraiche £16.50

Ballotine of Guinea Fowl

Leek & Shitake Mushroom, Remoulade £14.00

Lambs Lettuce, Baby Spinach & Radicchio

Whipped Feta, Watermelon, Lemon Dressing, Crostini £11.75

Rare Seared Loin of Yellow Fin Tuna

Coriander & Fennel Seed Rub, Daikon, Tomato £15.50

Citrus Cured Loch Duart Salmon

Heritage Beetroot, Watercress, Sour Cream £13.75

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Baked Aubergine & Nutbourne Tomato

Quinoa, Grilled Courgette, Rocket & Walnut Pesto £24.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Pan Seared Halibut

Pickled Potatoes, Red Pepper, Summer Squash, Sauce Vierge £37.00

Pan Roasted Pork Chop

Celeriac Fondant, Chard, Roasted Apricot £36.50

Breast of Gressingham Duck

Confit Potatoes, Beetroot, Green Beans, Cherries £38.50

DESSERT

Passion Fruit & Mango Posset

Mango & Lime Sorbet, Honeycomb £9.75

Cherry & Almond Frangipane Tart

Toasted Almond Ice Cream £10.75

Raspberry Mousse

Fresh Raspberries, Raspberry Ripple Ice Cream £10.00

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