

dinner

STARTER

Roasted Celeriac & Cep Velouté

Apple, Crème Fraiche, Sourdough Croutons £12.50

Braised Lamb Croquette

Aubergine Compôte, Courgette & Basil Puree £14.50

Roasted Butternut Squash

Quinoa, Red Chicory, Hazelnuts, Greek Yoghurt Dressing £11.75

Sussex Line Caught Mackerel

Pickled Daikon, Cured Tomato & Black Olive Tapenade £13.50

Beetroot Cured Loch Duart Salmon

Dill Pickled Cucumber, Horseradish Cream £14.50

Motte & Bailey Sourdough Bread, South Downs Butter £2.50 per person

MAIN COURSE

Roasted Cauliflower & Butterbean Hummus

Chimichurri, Spiced Cashews £24.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Pan Seared Halibut

Orecchiette Pasta, Patty Pan, Girolle, Broad Beans, Tomato £37.00

Loin of Hampshire Venison

Fondant Potato, Red Cabbage, Celery £43.50

New Season Red Leg Partridge

Autumn Squash, Cavolo Nero, Blackberries £36.50

DESSERT

Orange Posset

Orange Madeleines, Orange Sorbet £9.75

Bramley Apple Crumble

Vanilla Custard £10.50

Dark Chocolate Tart

Baked White Chocolate Ice Cream £10.50

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