



Dinner Menu
2 Courses £24.95 or 3 Courses £32.95

To begin

Fresh spring watercress soup, crème fraiche (GF)

Mushroom salad with greens, roasted peanuts, wild herbs (GF*)

Fried butternut squash gnocchi, radicchio from Treviso, pear crisp, ginger foam

Dill marinated salmon, cucumber and yogurt (GF)

Grilled jumbo tiger Prawns, yellow cherry tomato chutney, wilted wild garlic (GF)
(£2 supplement)

Pigeon two ways; pan roasted breast and lollipop leg, baby beets, raspberry reduction (GF)

In the middle

Roast chicken supreme, fondant potato, savoy cabbage, white wine jus (GF)

36 days Himalayan salt aged 14 oz T bone steak, mushroom ketchup, lamb lettuce and
chunky chips (GF) (£12 supplement)

Oven roasted spring lamb saddle, purple potatoes, English turnips, green beans
and port jus (GF)
(served medium rare)

Miso & Sake marinate grilled Cod fillet, leeks and fennel confit (GF)

Monkfish tail wrapped in Serrano Ham, aubergine stuffed with tomatoes and radish leaves
with a butter sauce (GF*)(£6 supplement)

Risotto with clams, olive oil, parsley and lemon (GF)

On The Side - £4.00

Chunky Chips
French fries
New potatoes
Green beans and bacon
Buttered Spinach
Mixed salad
Onion rings
Carrots drizzled with honey
Mixed seasonal vegetables

Specific allergen information is held centrally on all our menu products and can be provided on request from our trained staff
(A 12.5% discretionary gratuity will be added to your bill - all gratuities go to the staff)
GF = Gluten free, GF* = Gluten free alternative available



Dessert Menu

Frozen mango parfait, lemon sorbet and seasonal fruit (GF)

Warm treacle tart, orange infused mascarpone cream

Raspberry ricotta cheesecake, granola base, fruits of the forest compote (GF)

Chocolate truffle torte, honeycomb ice cream

Exotic fruit salad with blood orange sorbet (GF)

Selection of Sussex cheeses with traditional accompaniments (GF*)
(£6 supplement)

Selection of sorbet and ice cream (GF) (3 scoops)

Ice-creams: Cornish vanilla, Belgian chocolate, strawberry, pistachio, honeycomb

Sorbets: Lemon, raspberry, mango passion fruit, blood orange

Dessert Wines

Muscat de Beaumes de Venise Cave des Vignerons - £4.50 - 75ml glass

Errazuriz Late Harvest Sauvignon Blanc - £5.00 - 75ml glass