



DINNER MENU

Starter

Kitchen Soup of the Day (G) with freshly baked bread	£8.50
Wild Mushroom Bonbons (G, E, M) confit garlic and parsnip puree, truffle café au lait	£14.50
Ox Cheek and Black Pudding Pressing (E, M, G, Su, Mu) horseradish crème, pickled autumn vegetables, tarragon brioche bun	£15.50
Rolled Cured Salmon (F, Ce, Su, Mu) nori, wasabi, celeriac, lemon preserve	£16.50
Sussex Pigeon Breast (Su, G, Mu) spiced pear, orange gremolata, ham hock	£16.00
Roasted Scottish Scallops (Mo, M, Ce) celeriac puree, barbecue corn ribs, roasted onion oil	£17.50
Beetroot and Goat Cheese Parfait (M, N) roasted walnut, beetroot, blackberry puree	£14.50
Charred Leek Salad (PB, Se, Mu, G) honey mustard, crispy onion, hummus, barbecue peppers	£14.50



If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites PB – plant based V – vegetarian/*V dish adapted *can be adapted to gluten free



Main Course

Loin of Sussex Venison (G, M, Su, Ce, E) parsley crust, salsify, venison cottage pie, smoked cheddar <i>Chateau du Breuil, Haut-Médoc, France (228) £57.00</i>	£38.50
Roasted Local Pheasant (So, G, E, M, Su) parsnip and black pudding tart, porcini bonbon, game jus <i>Rioja Crianza, Vina Berceo, Spain (504) £14.00 (175ml) £52.00</i>	£35.00
Free Range Chicken Supreme (Mu, Ce, M) roasted celeriac, pine nuts, ham hock pressing, honey mustard <i>Old Winery Chardonnay, Tyrrell's, New South Wales, 2024 £53.00</i>	£36.00
Butcher's Choice Cut to Share (M, Su, please ask for full allergen information) dried vine tomato, grilled mushroom, bearnaise sauce & chunky chips <i>Duas Quintas, Ramos Pinto, Duoro Valley, Portugal (492) £55.00</i>	£48.00 per person
Lemon Sole Meuniere (M, Su, F, G) (served on the bone) hash browns, Grenobloise dressing, pickled lemon ranch <i>VALMIÑOR Davila Albariño, O Rosal, Rías Baixas, 2021 (509) £14.00 (175ml) £53.00</i>	£34.00
Hereford Angus 10oz Sirloin Steak (M, Su, please ask for full allergen information) dried vine tomato, grilled mushroom, bearnaise sauce & chunky chips <i>Barolo, Manfredi, Piedmont, Italy (588) £72.00</i>	£38.00
Roasted South Coast Cod (F, M, Mo) pancetta, curried mussel velouté, coconut bhaji <i>Bushvine Chenin Blanc, Healy & Gray, Western Cape, South Africa (827) 44.00</i>	£32.00
Miso Roasted Aubergine (PB, So, G) barbecue aubergine puree, Padron peppers, molasses, maple, plant based cheese <i>Provence La Croix du Prieur Rosé, Domaine Coussin, France (251) £15.00 (175ml) £54.00</i>	£24.00
Cavatelli (PB, G, may contain N) artichokes, truffle cream, wild mushrooms, vegan pesto <i>Soave Classico, Tenuta Coffele, Veneto, Italy (Org) (575) £70.00</i>	£22.00
Fillet of Beef Wellington (G, M, E, Su) <i>(Available Friday & Saturday Evening)</i> spinach, wild mushrooms, sauce au poivre, dauphinoise potato <i>Purgatori, Familia Torres, Costers del Segre, Catalonia, Spain, (516) £65.00</i>	£36.00 per person

Side Orders

Ratte Potatoes , chilli & garlic oil	£7.00
Long Stem Broccoli , aioli, crispy onions (G, Mu)	£7.00
Roasted Butternut Squash , Parmesan, chives (M)	£7.00
Chunky Chips , herb seasoning	£7.00



Dessert

All Desserts £13.50 (Excluding Cheese)

Tiramisu (G, E, M)

mascarpone mousse, coffee liquor

Carrot Cake (G, E, M, N)

orange curd, candied pecans, whipped cream

Chocolate and Cherry Mousse (G, E, M)

70% dark chocolate, cherry puree, cherry sorbet

Pear and Hazelnut Tart (G, E, M, N)

amaretto ice cream, pear puree

A Selection of Distinctive Local Kent and Sussex Cheeses (G, Ce, Su, M, Mu)

£15.50

(Served from our cheese trolley on Friday & Saturday Evenings Only)

apple and date chutney, wafers, quince, grapes, celery

Coffee and Hand Crafted Chocolates

£6.25



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For the respect of other guests, we request that mobile telephone calls are not taken whilst in the Restaurant.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.