



DINNER MENU

Starter

Kitchen Soup of the Day (G) with freshly baked bread	£8.50
Sussex Spring Lamb Pressing (Mu, E, Su,Se) Asparagus, dried ham, garlic dressing, Lemon Hummus	£16.50
Blood Orange Cured Salmon (F, M, Su, Mu, G, C) horseradish yoghurt, cherry, fennel, soft shell crab	£17.50
Guinea Fowl “Caesar” (M, G, E, Su, F) pickled ranch, parmesan, gem, bacon jam, brioche, anchovy	£16.00
Roasted Scottish Scallops (Mo, M, Ce) sweetcorn velouté, bacon, spring onions, scallop popcorn	£17.50
Whipped Goat Cheese (V, G, E, N, M) rhubarb and walnut malt loaf	£16.50
Heritage Tomato and Peach Salad (PB, V, G, Su, So) tomato dressing, pickled yoghurt, fennel seed granola	£15.50



If you have a food allergy or intolerance, please let us know when placing your order.

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk
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

Saddle of Sussex Lamb (G, E, M, Su, Ce) smoked cheddar dauphinoise, filo, pea and fennel <i>La Closerie des Lys Pinot Noir, Languedoc (326) £14.00 (175ml) £52.00 (bottle)</i>	£42.50
Roasted Gressingham Duck (Su, M, G, Mu) confit carrot, crispy onion, hot honey and star anise, pancetta <i>Wide River Shiraz, Western Cape, South Africa (840) £12.50 (175ml) £46.00 (bottle)</i>	£38.00
Butcher’s Choice Cut to Share (M, Su, please ask for full allergen information) dried vine tomato, grilled mushroom, bearnaise sauce & chunky chips <i>Valpolocella Ripasso Superiore Ciliegi, Ilatium Morini, Veneto, Italy (593) £59.00 (bottle)</i>	£48.00 per person
Roasted South Coast Halibut (F, G, Mo, M) razor clams, bacon, spring greens, caviar, hash browns <i>Pierre Andre Chablis, Burgundy (301) £15.50 (175ml) £56.00 (bottle)</i>	£40.50
Hereford Angus 10oz Sirloin Steak (M, Su, please ask for full allergen information) dried vine tomato, grilled mushroom, bearnaise sauce & chunky chips <i>Terrazas Malbec, Mendoza, Argentina (668) £14.00 (175ml) £53.00 (bottle)</i> <i>Southern Hills Cabernet Sauvignon, Wente, California, USA (658) £57.00 (bottle)</i>	£42.50
Seabass “Oriental” (F, N, E, C, Su, G, So) peanut, coriander, prawn toast, bok choy <i>Gatelands Sauvignon Bl. (Vg), Marl., New Zealand (789) £14.00 (175ml) £53.00</i>	£39.50
Sesame Roasted Sweet Potato (PB, Se, Ce, So, G) maple, barbecue jackfruit wings, celeriac and miso puree <i>DR LOOSEN Dr. L Riesling (Vg), Mosel, (481) £14.00 (175ml) £52.00 (bottle)</i>	£24.00
Cavatelli (PB, G, may contain N) artichokes, truffle cream, wild mushrooms, vegan pesto <i>Gavi. Tenuta Olim Bauda, Piedmont, Italy (Vg) (577) £56.00 (bottle)</i>	£22.00

Fillet of Beef Wellington (G, M, E, Su) <i>(Available Friday & Saturday Evening)</i> wild mushrooms, sauce au poivre & smoky dauphinoise potato <i>Rioja Crianza, Bodegas Berceo, Rioja, Spain (504) £14.00 (175ml) £53.00 (bottle)</i> <i>Purgatori, Familia Torres, Costers del Segre, Catalonia, Spain, (516) £65.00 (bottle)</i>	£36.00 per person
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Side Orders

New Potatoes , Hot Honey & Tarragon (M, Su)	£7.00
Long Stem Broccoli , Mint Yoghurt & Fennel Seeds (M)	£7.00
Caesar Salad , Parmesan, chives (M, F, Se, G, Mu)	£7.00
Chunky Chips , herb seasoning	£7.00



Dessert

All Desserts £13.50 (Excluding Cheese)

Pavlova (E,M may contain nuts)
pink peppercorn, compressed strawberries, hibiscus, basil sorbet

Cherry Bakewell Tart (G, E, M, N (almonds)
Cherry Compote, Roasted Almonds, Orange Creme Royal

Lemon and Elderflower Posset (G, M)
white chocolate sable, lemon and elderflower puree

Chocolate Cremeux (N, E, M)
passion fruit curd, cocoa tuile, passion fruit sorbet, chocolate soil

A Selection of Distinctive Local Kent and Sussex Cheeses (G, Ce, Su, M, Mu) £15.50
apple and date chutney, wafers, quince, grapes, celery
(Served from our cheese trolley on Friday & Saturday Evenings Only)

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.