DINNER MENU

Starter

Kitchen Soup of the Day (G, PB) £8.50
with freshly baked bread

Warm Ham Hock and Trotter Terrine (Mu, Su, M, G, E) £16.50
onion puree, hot honey, tarragon, pork jus

Damson and Treacle Cured Salmon (F, M, Su) £17.50
beetroot, finger lime, radish, ginger

Wild Duck "Caesar" (M, G, E, Su, F) £16.00
pickled ranch, bacon jam, gem, anchovy

Roasted Scottish Scallops (Mo, Ce, M) £17.50
pomme maxim, pumpkin ketchup, ver jus

Sussex Goat Cheese Parfait (V, N, G, E, M) £15.50
pear, walnut shaving, chard onion, fig malt loaf

Tomato and Nectarine Tartar (PB, V, G, Su, So) £15.50
whipped cheese, mint, sourdough

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

Braised Short Rib of Beef (M, Su, G, Mu) £40.00
smoked cheddar potato, confit shallot, Swiss chard jus diable
Cabernet Sauvignon Dme, de Sissac, Languedoc, France (12) £12.00 (175ml) £44.00 (bottle)

Seasonal Game Bird (Kent and Sussex When Available) (Su, M) £39.00
chasseur sauce, parsnip, tarragon, confit pancetta
La Closerie des Lys Pinot Noir, Languedoc (326) £14.00 (175ml) £52.00 (bottle)

Butcher's Choice Cut to Share (M, Su, E) £48.00 per person
vine tomato, grilled mushroom, bearnaise sauce, chips & red wine jus
Duas Quintas, Ramos Pinto, Duoro Valley, Portugal (492) £55.00

South Coast Halibut (F, G, Mo, M, C) £42.00
courgette, hash brown, crab butter, smoky mayonnaise, caviar
Pierre Andre Chablis, Burgundy (301) £15.50 (175ml) £56.00 (bottle)

Hereford Angus 10oz Sirloin Steak (M, Su, E) £42.50
vine tomato, grilled mushroom, bearnaise sauce, chips & red wine jus
Terrazas Malbec, Mendoza, Argentina (668) £14.00 (175ml) £53.00 (bottle)
Barolo, Manfredi, Piedmont, Italy (588) £72.00

Roasted Monkfish Loin (F, M, Mo) £39.50
artichoke sauce, tea smoked turnip, poached celery, barbecue octopus
VALMIÑOR Davila Albariño, O Rosal, Rías Baixas, 2021 (509) £14.00 (175ml) £53.00

Sesame Roasted Sweet Potato (PB, Se, Ce, So, G) £24.00
maple, barbecue jackfruit wings, celeriac and miso puree
DR LOOSEN Dr. L Riesling (Vg), Mosel, (481) £14.00 (175ml) £52.00 (bottle)

Cavatelli (PB, G, may contain N) £22.00
artichokes, truffle cream, wild mushrooms, vegan pesto
Soave Classico, Tenuta Coffele, Veneto, Italy (Org) (575) £70.00

Fillet of Beef Wellington (G, M, E, Su) £36.00
(Available Friday & Saturday Evening)
dauphinoise potato, wild mushrooms, baby spinach & red wine jus
Purgatori, Familia Torres, Costers del Segre, Catalonia, Spain, (516) £65.00

Side Orders

Baby Courgettes, hot honey & tarragon £7.00
Crushed Sweet Potato, yoghurt, chilli jam & crispy onions (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)

Pecan and Bourbon Sticky Toffee Pudding (E, M, G, N)
vanilla & orange ice cream

Plum and Blackberry Trifle (E, M, G)
honeycomb, vanilla crème

Fig and Dark Chocolate Fondant (Please allow 15 minutes) (G, M, N, E)
whisky, walnut & brown butter ice cream

Mature Keens Cheddar Mousse (N, E, M, G)
spiced compote, walnut shortbread & cider

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 & 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.