

## STARTER

Duck liver and foie gras parfait with toasted sourdough bread,  
hazelnut butter and a fig chutney

Cold sliced suckling pork belly strip, crispy pigs ear, homemade pickles  
with smoked mayonnaise

Pan fried scallops, jet black purée, Sussex mangalitzza lardo, pea velouté  
and scallop roe sabayon

Sundried tomato linguine with spring vegetables and nasturtium pesto

Wild garlic and lovage cream soup

## MAIN COURSE

Poached corn fed chicken stuffed with black truffle, served with grilled  
polenta, white and green asparagus, confit egg yolk, morels, and sherry jus

British beef fillet with bone marrow cappuccino, wasabi pomme purée,  
spinach, radish and shitake mushrooms (£5.00 supplement)

Pan fried John Dory fillet, crushed heritage potatoes, baby fennel,  
spring onions and crab beurre blanc

Black sesame rolled monkfish tail, rosemary Parmentier potatoes,  
baby squid and Romesco sauce

Curly kale and Sussex feta strudel, confit lemon compote  
and beetroot purée

## SAVOURY

Selection of British and European cheeses with homemade chutney and  
black grapes

Welsh rarebit

## DESSERT

(Please note some desserts may take up to 20 mins)

Banana soufflé and toffee sauce

Hazelnut and lemon pie with confit lemon and cardamom ice cream

Pistachio and olive oil cake, pistachio custard, raspberry granita with  
Bacardi and lime gel

Textures of coffee  
(crumb, parfait, ice cream, crème, brownie)

**2 courses £34.00**

**3 courses £45.00**

**4 Courses £56.00** (including savoury course)

12.5% service charge will be added to your bill

Now open from 6.30pm