

STARTER

Roasted mixed squash soup with whipped cinnamon crème fraîche

Warm winter vegetable salad with Crottin de Chavignol and pickled walnuts

Seared scallops, chervil root purée, langoustine foam and broccoli leather

Venison carpaccio, mustard ice-cream, and juniper ash

Rabbit and Beal's farm pancetta terrine with quince chutney

MAIN COURSE

Trenchmore Sussex Wagyu beef fillet, Jerusalem artichoke purée, roscoff onion gratin, crispy Sussex air-dried ham with rosemary jus

(Wagyu beef £7.50 supplement and subject to availability)

Roast lamb rump, swede and cardamom purée, haggis boudin blanc, baby potatoes and a whiskey jus

Pan-fried Barbary duck breast, mulled wine poached pears, dark chocolate, and confit leg bon-bon

Coriander and sobrasado crusted cod, spring onion pomme purée, citrus beurre blanc and garlic crisps

Homemade chestnut gnocchi, wild mushrooms, confit egg yolk with truffle, fontina and sage butter sauce

SAVOURY

Selection of British and European cheeses with homemade chutney
and black grapes (£3.00 supplement)

Stilton and white port rarebit

DESSERT

Apple crumble soufflé, crème anglaise and blackberry sorbet

Chocolate orange sphère with dark chocolate, orange ice cream and
grand marnier sauce

Key lime pie, toasted meringue, and coconut ice-cream

Papaya and passion fruit bavarois with stem ginger ice-cream

Selection of teas and coffees available or
Coffee with petit fours £5.00

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 until 9.30pm