

STARTER

Watercress soup with black garlic and crispy spring greens

Cured mackerel, burnt chive emulsion with rhubarb pickle

Seared scallops, jet black purée, garlic foam with broccoli leather

Asparagus with slow cooked egg, pickled mustard seeds and
lemon ash

Pork tenderloin, yeasted cauliflower purée, marmite custard and
bacon snow

MAIN COURSE

Beef fillet, caramelised shallot purée, heritage carrots, morels with
Madeira sauce

Lamb noisette, dauphinoise potato, sweetbread cylinder,
spring vegetables with rosemary jus

Sweetcorn crusted skate wing, crevette shrimp, sea vegetables and
caper butter sauce

Tuna steak, avocado tian with chilli, pak choi and sesame dressing

Homemade ricotta and basil tortellini, heritage tomato ragu with
lovage essence

SAVOURY

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

Warm Baron Bigod croquettes, honey mustard emulsion with parmesan salad and cranberry gel

DESSERT

Passion fruit and white chocolate soufflé, mojito sorbet and tonka bean anglaise

Custard tart with rhubarb mousse, poached rhubarb and oats

Blood orange and yoghurt bavarois, almond ice cream and yoghurt gel

Textures of Sussex honey, clotted cream ice cream, brioche and milk granita

Selection of teas and coffees available

or

Coffee Gourmand £7.50

(choice of coffee with Petits Fours)

2 courses £37.00

3 courses £48.00

4 Courses £60.00 (including savoury course)

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff if you have any dietary requirements
12.5% service charge will be added to your bill