

STARTER

Chilled heritage tomato consommé, textures of tomato and marjoram oil

Smoked eel and prawn mousse, quinoa, radish with dill and cucumber
granita

Veal shin, leek and truffle terrine with sweetbreads, Harveys beer and veal
reduction and bacon foam

Galician octopus ravioli with chargrilled octopus and cherry tomato and
nocellara olive sauce

Asparagus salad with poached duck egg and hollandaise sauce,
homemade duck ham with Twinham Grange and truffle

MAIN COURSE

Trenchmore Sussex Wagyu beef fillet, duchess potato spinach a la crème,
garlic and parsley snails and red wine jus

(Wagyu beef £7.50 supplement and subject to availability)

Poached free range chicken breast, stuffed morel mushrooms, white bean
puree, spring vegetables, chicken scratchings and a jus roti

Pan fried salmon fillet, crab and cucumber salad, jersey royal potatoes and
sauce vierge

Assiette of suckling pig with Beal's farm Sussex morcilla, braised red lentils
and quince

Seasonal pea broad bean and wild garlic risotto and smoked olive oil

SAVOURY

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

Stilton and White Port rarebit

DESSERT

Mango soufflé with coconut custard and lime sorbet

Paris-Brest cream cheese praline mousse with caramel ice cream

Milk chocolate and mint parfait with mint foam

Lemon chocolate bonbon with raspberry sorbet

Selection of teas and coffees available

or

Coffee Gourmand £7.50

(choice of coffee with Petit Four)

2 courses £36.00

3 courses £47.00

4 Courses £58.00 (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