

STARTER

Beal's farm short rib pastrami, pickled and griddled nectarines, date purée and pecorino

Sussex Slipcote sheep's cheese, compressed watermelon, mint granita and lavender honey

Fennel and mussel soup with saffron cream

Heritage tomato bruschetta, burrata, basil jelly and aged balsamic

Textures of lobster: Szechuan poached lobster tail, lobster cannelloni and a lobster bisque (£5.00 supplement)

MAIN COURSE

Trenchmore Sussex Wagyu beef fillet, stuffed white cabbage, cep purée with beef dripping potato galette (£7.50 supplement and subject to availability)

Pan fried halibut, cauliflower and almond purée, Morteaux sausage, fricassée of beans, caviar and parsley oil

Rump of lamb, Merguez boulangere terrine, tomato and harissa purée, smoked baby aubergine and chermoula

Roasted quail stuffed with apricot and marjoram, braised orzo pasta with pancetta, girolles and a grape and calvados sauce

Courgette and rosemary risotto with homemade ricotta and sun-dried tomato stuffed courgette flower

SAVOURY

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

Stilton rarebit

DESSERT

Black forest soufflé: cherry sorbet, kirsch and chocolate sauce with chantilly

Strawberry parfait with pistachio shortbread, elderflower sorbet and mulled
wine syrup

Ricotta and caramelised pine nut semifreddo, peanut butter mousse, lemon
walnut drizzle cake, coriander oil and almond ice cream

White peach cheesecake, peach compote, ewe's milk curd, peach sorbet
and matcha custard

Café gourmand: coffee and petit fours (£5.00 supplement)

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