

## STARTER

Chilled heritage tomato consommé, textures of tomato and marjoram oil  
“Open lobster roll” toasted brioche with poached tail of lobster, tempura  
claw, lobster cocktail salad and a lobster oil aioli

Pistachio and fennel pollen crusted Iberico pork tenderloin, fennel puree,  
fresh cherries, and a sour cherry jus

Shetland scallop ceviche, yuzu sorbet and chilli gel

Watermelon and Sussex Medita salad, Kalamata olive tapenade,  
marinated anchovies, and herb croutons

## 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)

Beer braised rabbit and salt baked celeriac cannelloni with buffalo milk  
ricotta, Beal's farm pancetta and tarragon

Lamb three ways: Crispy belly, stuffed breast and roast rump served with  
parmesan and truffle polenta, confit cherry tomatoes and lamb and  
rosemary jus

Pan-fried fillet of sea bream, clams, potato croquettes, charred cucumber  
with an oyster cream and dill oil

Slow roast heritage tomato and zucchini ratatouille, smoked aubergine  
caviar, tomato and Romano red pepper sauce with chickpea panisse

## SAVOURY

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

Sussex Duddleswell cheese and Brighton bier rarebit

## DESSERT

Raspberry and lemon souffle with pistachio ice cream

Paris-Brest cream cheese praline mousse with caramel ice cream

Cherry mousse and ganache with apricot gel and nectarine ice cream

Chilled melon soup with compressed watermelon and strawberry and mint  
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