

Menu

Starters

Sødt Bread Selection (GF available) £5South Downs Butter, Olive Oil

Hummus & Flatbreads (VE) (GF available) £6

House Marinated Olives (VE) (GF) £5 Queen Green, Kalamata, Sun Dried Tomato

Carrot & Anise Soup (V) (GF available) £8

Carrot Crisps

Cauliflower Pakora (VE)(GF) £9

Sour Mango Salad, Mint & Lime Yoghurt

Brown Shrimp, Smoked Haddock & Crème Fraiche Terrine £12

Pickled Cucumber Salad

Mixed Game Scotch Egg £10

Chicory Salad, Apple, Plum & Raisin Chutney

Spiced Cod Fishcake £10

Coriander and Coconut Dressing

Main Courses

Roast Duck Breast (GF) £30

Horseradish Creamed Potato, Charred Purple Sprouting, Forestier Sauce

Adsdean Farm Steak 8oz Ribeye (GF) £32

Hand Pressed Fries, Portobello Mushroom, Hairsprings Watercress

Peppercorn or Diane Sauce £3 each

Pan Seared King Scallops £25

Hasselback New Potatoes Brioche, Cauliflower, Apple

Chestnut Gnocchi (V)(GF) £20

Jerusalem Artichoke, Walnut & Sage Sauce

Seared Hake (GF) £25

Sun blushed Tomato & Tarragon Crushed Potato, Dressed Crab, Lemon Caper Dressing

Pork Tenderloin (GF) £24

Chicken & Sage Mousse wrapped in Parma Ham, Confit New Potatoes, Savoy Cabbage & Bacon, Red Currant Jus

Zanzibar Spiced Spinach & Chickpea (VE)(GF) £20

Sweet Potato Rosti, Charred Pak Choi, White Rice, Kachumber

Desserts

Illy Affogato (V) £8

Malt Ice Cream, Honeycomb, Double Espresso Shot

Coconut Rice Pudding (VE) (GF) £8

Apple & Rhubarb Compote, Toasted Flaked Almonds

Popcorn Pannacotta (V) £9

Set Caramel, Vanilla Ice Cream, Honeycomb Crumb

Warm Pear Frangipane Tart £9

Clotted Cream

Chocolate, Pistachio, Polenta & Ashling Park Honey Cake (V) £10

Blood Orange, White Chocolate Sorbet

South Coast Cheese Board (GF available) £12

Selection of Local Cheeses & Accompaniments

Whilst we do our best to accommodate allergens, we cannot guarantee any dish is completely free in our small kitchen.

A discretionary Service Charge of 12.5% is added to all tables, of which 100% goes to our hard-working team