

SAMPLE MENU

Homemade bread & South Downs Butter (V) £4 Babaganoush & Flatbreads (VE) (GF) £6 House Marinated Olives (VE) (GF) £4

Starters

Soup of the Day (V) (GF) £8

Cured Fillet of South Coast Mackerel £9

Pickled Vegetables, Lemon Gel

Chargrilled Pear Waldorf (V) (GF) (VE available) £9

Apple Sauce, Red Wine Reduction Vinaigrette, Salted Walnuts & Brighton Blue

South Coast Crab £12

Sea Herb and Cucumber Salad, Parmesan Filo

English Asparagus Parfait (GF) £12

Wild Asparagus, Soft Poached Quail Egg & Jersey Royal Potato Salad

Tagine Spiced Beef Kofta (GF) £10

Mint Yoghurt, Pomegranate

Wild Rabbit Filo Parcel £10

Fermented Red Cabbage, Sweet & Sour Rhubarb, Vegetable Crisps

Main Courses

New Season Rump of Lamb £30

Braised Peas & Broad Beans, Minted Lamb Croquette, Olive Jus

Ricotta & Lemon Thyme Risotto (V)(GF) £20

Wild Garlic, Pine Nuts

Skrie Cod £26

Jersey Royal Potatoes, Saffron, Samphire, Cockles & Cider

Smoked Salmon Stuffed Fillets of Plaice (GF) £25

Hasselback Potatoes, Carrots, Braised Spinach, Ashling Park Cuvee, Butter Sauce

Guinea Fowl Schnitzel £25

Parmesan & Truffle, Porcini Mushroom Caesar Salad & Hand Pressed Fries

Adsdean Farm Steak 80z Ribeye (GF) £32

Hand Pressed Fries, Portobello Mushroom, Hairsprings Watercress

Peppercorn or Diane Sauce £3 each

Red Lentil Dahl (VE)(GF) £20

Pea & Bean Pakoras, Black Pearl Rice, Crushed Jersey Royals & Wild Garlic

Desserts

Illy Affogato (V)(GF) £8

Malt Ice Cream, Chocolate, Honeycomb, Double Espresso Shot

Coconut & Ginger Rice Pudding (VE)(GF) £8

Vanilla Poached Rhubarb, Chai Spiced Crumble

Honey and Almond Rum Baba (V) £9

Roasted Pineapple & Lavender Crème Diplomat

Dark Chocolate Trifle £9

Amaretto, Raspberry Jelly, Earl Grey Custard

Salted Caramel Fondant (V) £9

White Chocolate Fudge, Yoghurt Sorbet

South Coast Cheese Board (V)(GF available) £12

Selection of Local Cheeses & Accompaniments