

SAMPLE MENU

Homemade Bread & South Downs Butter (V) £4 Lemon Hummus (VE) (GF) £4 House Marinated Olives (VE) (GF) £4

Starters

Soup of the Day (V) (GF) £8

Twice Baked Crab Souffle £12

Apple & Fennel Salad

Burrata Salad (V) £12

Blackdog Nursery Tomatoes, Basil, Rosemary Croutons

Sweetcorn & Spring Onion Fritters (GF)(VE) £9

Sweet Chilli Dressing, Harissa Mayonnaise

Confit Guinea Fowl Filo £10

Button Mushroom Salad, Sweet & Sour Estate Plums

Ham Hock Terrine (GF available) £12

Estate Piccalilli, South Downs Butter, Toast

Salt Cod Tian (GF) £12

Crayfish Dressing, Cucumber, Lemon Sorrel Mayonnaise

Main Courses

Roasted Lamb Rump £30

Apricot & Lamb Shoulder Cous Cous, Lavender Jus

Pea, Broad Bean & Mint Risotto (V) £20

Goats Cheese stuffed Courgette Flower

Pan Fried Seabream (GF) £25

Cornish New Potatoes, Caper Beurre Noisette, French Beans

Rolled Monkfish Tail, Crevette Mousse & Parma Ham £28

Saffron Potato Puree, Baby Turnips, Samphire

Rolled Pork Belly (GF) £25

Miso Buttered Cabbage Heart, Fennel Rosti, Apple

Adsdean Farm Steak 80z Ribeye (GF) £32

Hand Pressed Fries, Portobello Mushroom, Tomato Salad
Peppercorn or Diane Sauce £3 each

Ratatouille stuffed Aubergine (VE)(GF) £20

Rosemary Polenta, Lemon Yoghurt, Greens, Crispy Shallot

Desserts

Affogato (V) £8

Amaretto Ice Cream, Hazelnut Biscotti, Double Espresso Shot

Roasted Estate Stone Fruits (VE)(GF) £8

Coconut Sorbet, Raspberries, Polenta Crumble, Vegan Meringue

Blackberry Frangipane Tart (V) £9

Clotted Cream Ice Cream

Lemon Posset (V) £8

Strawberries, Lavender Shortbread

Chocolate Semifreddo (V) £9

Cherries, Chantilly, Almond Wafer

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

Selection of Local Cheeses & Accompaniments

Selection of Estate Churned Ice Cream & Sorbets (£3 per scoop)

Ask for today's selection