

SAMPLE MENU – SUBJECT TO CHANGE

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

Starters

Soup of the day (V) £9

Smoked Haddock Souffle £12 Leek Chowder, Crispy Potato, Watercress

Wild Mushroom Arancini (GF) £12 Truffle Aioli, Chestnut & Rocket Pesto

Sweetcorn & Spring Onion Fritters (GF)(VE) £10 Sweet Chilli Dressing, Harissa Mayonnaise

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Southdowns Game, Chicken Liver & Smoked Bacon Terrine £12
Pickled Vegetables, Red Onion Jam, Toast

Estate Smoked Duck Breast (GF) (DF available) £12 Chicory, Caesar Dressing, Sweet & Sour Plum

Seabass Ceviche (GF)(DF) £12 Clementine, Padron Pepper, Capers, Sea Herbs

Main Courses

South Downs Venison Loin (GF) £32

Pressed Potato & Celeriac, Cavolo Nero, Red Wine Jus

Slow Braised Chickpeas (VE)(GF) £22 Lentil & Spinach, Potato Rosti, Roasted Root Vegetables, Butternut Squash Puree

Roast Cod Loin (GF) £28

Mussel, Lemongrass & Coconut Bisque, Saffron Potato & Fennel

Butter Poached Turbot Fillet (GF) £30

Roast Salsify, Tenderstem, Turnip, Red Wine Sauce

Braised Adsdean Farm Beef Cheek £28

Smoked Pancetta, Creamed Potatoes, Cavolo Nero

Adsdean Farm Steak 80z Ribeye (GF) £32

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

Beetroot Wellington (V) £24

Braised Red Cabbage, Tarragon Cream Potato

Desserts

Affogato (V) £8

Amaretto Ice Cream, Hazelnut Biscotti, Double Espresso Shot

Passion Fruit Meringue Nest (VE)(GF) £10

Caramelised Pineapple, Coconut Sorbet, Tosted Coconut

Estate Quince & Apple Crumble (V) £10

Madagascan Vanilla Custard

Dark Chocolate & Almond Fondant (V) £10

Salted Caramel Ice Cream

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