

Dinner

Starters

Spiced Sweet Potato Soup ~ £9

*Finished with Fresh Lime & Coconut Milk – **vegan***

Slow-braised Duck fried in Panko & Sesame Seed ~ £12

Cucumber & Spring Onion Salad, warm Plum & Hoisin Sauce

Heritage Beetroot, Brighton Blue & Poached Pear Salad ~ £10

*Walnuts, Red-Vein Sorrel, Clementine Dressing – **vegetarian***

Pheasant Boudin with Caramelised Apple & Black Pudding ~ £12

Puy Lentils, Parsnip Purée, Madeira Jus

Mushroom & Onion Ragu with Velvet Potato and Winter Truffle ~ £12

*Soft-poached Egg, Pomme Paille, Comté Gougères – **vegetarian***

Smoked Haddock & Crab Fishcake with Shellfish Bisque

Wilted Spinach, Saffron Aioli

Mains

Turkey Pojarski with Wild Mushroom Cream Sauce ~ £28

Pig in Blanket, Braised Red Cabbage, Creamed Potato

Oven-roasted Fillet of Bream with Spring Onion & Ginger Wine ~ £28

*Tenderstem, Creamed Potatoes, Crème Fraiche – **gf***

10oz Ribeye Steak with French Fries and Peppercorn Sauce ~ £34

*Dressed Baby Gem, Lambs Lettuce & Watercress Salad – **gf***

Shoulder of South Downs Venison Casserole

Creamed Potato, Hispi Cabbage, Chestnut Suet Dumpling, Red Wine Sauce

Sautéed Hen of the Woods on Jerusalem Artichoke Terrine ~ £24

*Spinach, Creamed Celeriac, Winter Truffle – **vegetarian***

Breaded fillet of Dover Sole with Sautéed King Prawns ~ £36

Champagne & Caviar Velouté, Creamed Potatoes, Wilted Spinach

Spiced Red Lentil Dahl with Artisan Pitta and Greek Yoghurt ~ £24

*Carrot Cake, Spinach, Cauliflower, Dukka and Hazelnut Vinaigrette – **vegan, nuts***

10% discretionary service is added to your bill and received with thanks.

We rely upon you, to let us know about allergies or dietary requirements.

Classics

‘Mud of Midhurst’ Steak & Ale Pie

Creamed Potato, Hispi Cabbage, Red Wine Gravy

Deep-fried Cod in ‘Langham Best’ Batter with Hand-cut Skin-on Chips

Crushed Peas, Tartare Sauce, Lemon

Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice

*Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato – **nuts***

Sides ~ £5

SODT Bakery Rye & Corn Breads

Mixed Olives, Garlic & Oregano

Buttered Carrot & Swede Mash

Hand-cut Chips or French Fries

Honey-glazed Roasted Vegetables

Truffle & Parmesan Fries

Steamed Hispi, Pea & Tenderstem

Tomato & Onion Salad

Desserts & Cheese ~ £9

Baked Vanilla Rice Pudding

Cinnamon Mulled Fruits, Clotted Cream

Mont Blanc – Meringue topped with Chestnut Purée

*Pedro Ximenez-poached Prunes and Confit Orange – **nuts***

Eggnog Brûlé with Bourbon, Vanilla & Nutmeg

Spiced Bramley Apple & Sultana Crumble

*Jude’s Madagascan Vanilla Ice Cream – **vegan, gf***

Affogato

*Jude’s Vanilla Ice Cream with a hit of ‘Love Hurts’ Espresso – **vegan, gf***

...add Baileys, Disaronno, or Frangelico Liqueur for £3.50

A Play on Cheese

Two Mini Cheese Scones, Stilton Butter, Vacherin Mont d’Or, Homemade Chutney

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