

NIBBLES

Marinated olives **£6**

Harvey's beer nuts **£6**

Pork crackling **£6**

Bread & whipped Marmite butter **£6**

SMALL PLATES

Beetroot **£10**

Beetroot & horseradish houmous, pickled beets, roast butternut, radish, pistachio nut, chia seeds & apple (Vegan)

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Halibut **£15**

Hastings Gin cured halibut, dill and mustard, crème fraîche, chive, rye crackers, nasturtium leaves

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Cauliflower **£12**

Pickled & roasted cauliflower, shallot purée, charred green onion, pomegranate, orange, roasted walnuts, padrón pepper (Vegan)

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Ham Hock **£15**

Pulled ham hock, capers, parsley, ratte potato, quail egg, pea & rocket ketchup

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Scallops **£18**

Scallops, torched cauliflower purée, bacon jam, apple cider gel

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Soup **£14**

Prawn bisque, poached seafood, croute, aioli & dill oil

HORSTED PANTRY DISHES

Small Plates from **£15** • **Mains** from **£26** • **Puddings** from **£11**



Included in the Residential Dinner Package

SHARING PLATTERS

Côte de Boeuf **£85**

Prime 800gm beef rib roasted on the bone and carved with wild mushroom sauce, roast tomato, fries, tenderstem broccoli, salad & ratte potatoes

Hot Roast Fish **£80**

Sussex coast catches, trout, scallops, king prawns, chive velouté, charred lemon, fries, tenderstem broccoli, salad & ratte potatoes

MAINS

Sussex Coast Catch **£27**

Sussex coast catch, scallop, king prawn, crispy cockles, burnt lemon, garlic & chive butter

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Lamb **£30**

Slow cooked braised lamb shoulder with mushrooms & rosemary, lamb faggot, caper & parsley sauce, rough cut heritage buttered carrots

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Mushroom **£26**

Oyster mushroom gratin, roast king oyster mushroom, roasted butterbean purée, tempura beans, artichoke crisp (Vegan)

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Celeriac **£22**

Salted baked celeriac wedge, butternut purée, parsley & capers, Alpro, vegan cheese, chive oil & pumpkin seeds (Vegan)

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Chicken **£26**

Barnham chicken, chicken stock, cream & parsley, confit shallot, lettuce, bacon & gremolata

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Trout **£29**

Poached chalk stream trout, fish cream, potato & chive sauce, Horsted runner bean chutney, crispy skin

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Pork **£26**

Rolled pork belly with onions, capers & herbs, apple, pork crunch, jus, crushed peppered swede

SIDES

Skinny fries, smoked salt **£6**

Ratte potatoes, crème fraîche & mint **£6**

Crisp head salad wedge, honey mustard dressing **£6**

Tenderstem broccoli **£6**

Charred Hispi cabbage wedge **£6**

PUDDINGS

Chocolate **£14**

Chocolate mousse, plum, gel & honeycomb

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Tart **£12**

Duck egg custard tart, cinnamon ice cream

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Market Fruit **£10**

Seasonal fruit, glazed Prosecco sabayon, crumb & elderflower sorbet

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Banana **£10**

Caramelised banana, toasted brioche, burnt butter caramel, ice cream & sesame brittle

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Ice Cream & Sorbet **£9**

Selection of flavours

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Crumble for Two **£18**

Bramley apple & golden sultana crumble, Horsted honey custard, clotted cream & cinnamon ice cream

Sussex Cheese

Tasting of award winning Sussex cheeses, quince, grapes, tomato chutney, date & plum crackers, pickled celery & walnuts

One £12  **Three £18, Five £22**

Locally Ground Coffee or Locally Blended Tea £5

SUNDAY LUNCH

from 1.00pm - 7.00pm

Classic Sunday roast with family style vegetables & roast potatoes

2-courses £35 • 3-courses £43

Dinner, Bed and Breakfast Packages include a dinner allowance of three courses selected from the dishes marked with the Horsted Place logo. Supplementary charges apply for other dishes.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. A discretionary service charge of 15% will be added to your bill.