



## Starters

<b>Seared Scallops</b> , Satay Sauce, Asian Salad	£11.50
<b>Chicken and Walnut Terrine</b> , Balsamic Quails Egg, Wild Garlic Emulsion	£10.50
<b>English Asparagus</b> , Sussex Blue Espuma, Pickled Wild Mushrooms, Truffle Oil	£11
<b>Torched Mackerel</b> , Fennel, Red Onion Salad, Citrus Dressing	£10.50
<b>Crab And Tiger Prawn Pithivier</b> , Prawn Bisque Sauce	£11.50
<b>Duck Confit</b> , Peach, Green Bean and Hazelnut Salad	£10.50
<b>Panko Goats Cheese</b> , Beetroot Chutney, Wild Roquette	£10

## Mains

<b>Scallops</b> , Pea Puree, Prosciutto Ham, Pickled Cucumber, Dill Sauce	£22
<b>Lamb Saddle</b> , Rolled Lamb Belly, Aubergine, Tomato, Mint Gremolata	£23.50
<b>Sea Bass</b> , Spring Vegetables, Salsa Verde	£21.50
<b>Lemon Sole</b> , Scallop Mousse, Mussel Butter Sauce	£21
<b>Fillet Steak</b> , Spinach, Roast Shallot, Black Garlic, Mushroom and Tarragon Sauce	£27.50
<b>Duck Breast</b> , Confit Bonbon Roast Pineapple, Bok Choi, Star Anise Sauce	£21.50
<b>Herb Polenta</b> , English Asparagus, Mushrooms, Spinach, Balsamic Dressing	£19 (vg)

## Sides

All sides £5

Triple Cooked Rosemary Potatoes, New Potatoes with Wild Garlic Oil, Cabbage with Crispy Onions, Broccoli with Soy and Honey Dressing, Beans and Peas with Garlic and Herb Crumb, Little Gem Ceaser Salad, Shaved Fennel Roquette and Orange Salad

## Desserts

<b>Tonka Bean Pana Cotta</b> , Peach Curd, Basil Meringue, Vanilla Milk Sorbet	£9.00
<b>Peanut Butter Parfait</b> , Raspberry Sorbet	£9.00
<b>Vanilla Custard Mousse</b> , Poached Rhubarb, Rhubarb Sorbet, Ginger Snap	£9.00
<b>Milk Chocolate Crèmeux</b> , Strawberries, Chocolate Carmel Wafer	£9.00
<b>Demerara Sugar Rice Pudding</b> , Apricot Jam, Vanilla Ice Cream	£9.00
<b>Sussex Cheese</b> , Apple Chutney, Black Pepper Oat Crackers	£11.50
<small>(Cheesemakers Special, Sussex Brie and Sussex Blue)</small>	

## Dessert Wines

<b>Maison Sichel Sauternes</b> , Bordeaux, France.	<b>Glass 75ml</b> £7.75	<b>Bottle 375ml</b> £37.00
<b>Boshendal Vin Dor</b> , Western Cape South Africa.	<b>Glass 75ml</b> £8.75	<b>Bottle 375ml</b> £42.50
<b>Gonzalez Byass Pedro Ximenez</b> , Jerez, Spain.	<b>Glass 75ml</b> £8.75	

## Port

<b>Bulas Ruby Reserve</b> , Sabrosa, Portugal	<b>Glass 50ml</b> £5.50
<b>Bulas 10 Year Tawny</b> , Sabrosa, Portugal	<b>Glass 50ml</b> £7.50

**Hot Drinks** All Hot Drinks £5 served with Dark Chocolate Fudge

**Americano, Cappuccino, Latte, Espresso, Flat White, Hot Chocolate, English Breakfast Tea, Earl Grey, Berry Tea, Peppermint Tea, Lemon and Ginger Tea**

**Food Allergies** - If you have any food allergies or dietary requirements, please inform our staff when placing your order.

**A discretionary 10% service charge is added to the bill which is split evenly across the whole team.**



## **No. 50 Set Menu**

***Fifty Pounds per person***

***For The Whole Table Only***

### **Appetiser**

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### **English Asparagus,**

Sussex Blue Espuma, Pickled Wild Mushrooms, Truffle Oil

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### **Seared Scallops,**

Satay Sauce, Asian Salad

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### **Lamb Saddle,**

Rolled Lamb Belly, Aubergine, Tomato, Mint Gremolata

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### **Sussex Brie**

Apple Chutney, Oat Crackers

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### **Vanilla Custard Mousse**

Poached Rhubarb, Rhubarb Sorbet,  
Ginger Snap