



Starters

Marinated Scallops , Soy and Honey Dressing, Asian Salad	£10.50
Chicken Liver Parfait Mille Feuille , Pickled Pear, Pedro Ximenez Syrup	£10.50
Oyster Mushroom Tempura , Satay Sauce	£10
Torched Mackerel , Fennel, Red Onion Salad, Citrus Dressing	£10.50
Lobster and Tiger Prawn Pithivier , Crab Bisque Sauce	£12.00
Duck Confit , Peach, Green Bean and Hazelnut Salad	£10.50
Whipped Goats Cheese , Heritage Tomatoes, Basil	£10

Mains

Scallops , Samphire, Sweetcorn and Tomato Salsa, Prosciutto Ham, Lemon Sauce	£22
Lamb Saddle , Rolled Lamb Belly, Aubergine, Tomato, Mint Gremolata	£23.50
Sea Bass , Summer Vegetables, Brown Shrimp and Sea Aster Sauce	£21
Half Parmesan Gratinated Lobster , Pickled Oyster Mushrooms, Lobster Bisque	£25
Fillet Steak , Spinach, Roast Shallot, Black Garlic, Mushroom and Tarragon Sauce	£27.50
Duck Breast , Confit Bonbon, Roast Pineapple, Bok Choi, Star Anise Sauce	£21.50
Herb Polenta , Lemon and Rosemary Courgettes, Field Mushrooms, Salsa Verde	£19 (vg)

Sides

All sides £5

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

Desserts

Tonka Bean Pana Cotta , Poached Peach, Vanilla Milk Sorbet	£9.00
Peanut Butter Parfait , Raspberry Sorbet	£9.00
Vanilla Custard Mousse , Strawberries and Mint, Strawberry Sorbet	£9.00
Milk Chocolate Crèmeux , Stout Carmel, Coffee Ice Cream	£9.00
Demerara Sugar Rice Pudding , Apricot Jam, Vanilla Ice Cream	£9.00
Sussex Cheese , Spiced Apple Puree, Black Pepper Oat Crackers	£11.50
(Cheesemakers Special, Sussex Brie and Sussex Blue)	

Dessert Wines

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

Port

Bulas Ruby Reserve , Sabrosa, Portugal	Glass 50ml £5.50
Bulas 10 Year Tawny , Sabrosa, Portugal	Glass 50ml £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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Whipped Goats Cheese,
Heritage Tomatoes, Basil

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Marinated Scallops,
Soy and Honey Dressing, Asian Salad

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Lamb Saddle,
Rolled Lamb Belly, Aubergine, Tomato, Mint Gremolata

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Sussex Truffle Brie
Spiced Apple Puree, Oat Crackers

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Vanilla Custard Mousse
Strawberries and Mint, Strawberry Sorbet



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