



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, Orange Dressing	£10.50
Crab and Tiger Prawn Pithivier , Caviar Butter Sauce	£11.00
Pressed Panko Pork Belly , Celeriac, Date Ketchup	£10.50
Whipped Goats Cheese , Pickled Beetroot, Basil	£10

Mains

Scallops , Parsnip Puree, Pancetta, Granny Smith, Cider Butter Sauce	£22
Lamb Saddle , Rolled Lamb Belly, Aubergine, Tomato, Mint Gremolata	£23.50
Sea Bass , Brown Shrimp and Sea Aster Sauce	£21
Skate Wing , Leeks, Oyster Mushroom and Caper Butter	£20.50
Fillet Steak , Spinach, Roast Shallot, Black Garlic, Mushroom and Tarragon Sauce	£27.50
Duck Breast , Confit Bonbon, Roast Plums, Bok Choi, 5 Spice Sauce	£21.50
Herb Polenta , Butternut Squash, Field Mushrooms, Salsa Verde	£19 (vg)

Sides

All sides £5

Triple Cooked Rosemary Potatoes, New Potatoes with Salsa Verde, Mash Potato,
Cabbage with Crispy Onions, Broccoli with Soy and Honey Dressing,
Little Gem Ceaser Salad, Shaved Fennel Roquette and Orange Salad

Dessert

Tonka Bean Pana Cotta , Black Plum Compote, Vanilla Milk Sorbet	£9.00
Marmalade Parfait , Dark Chocolate Ice Cream	£9.00
Vanilla Mousse , Poached Spiced Apples, Thyme Caramel, Blackberry 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,

Pickled Beetroot, 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

.....

Sussex Blue Cheese

Spiced Apple Puree, Oat Crackers

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Vanilla Mousse

Poached Spiced Apples, Thyme Caramel, Blackberry Sorbet

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