

# Dinner.

*served from 6pm to 9pm*

**Olives** *vgn* £3

**Glass of Prosecco** £6

**Glass of Charles Vercy Champagne** £9

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**Roasted Onion Broth**, toasted grains, smoked Ashdown foresters cheese, mustard *veg vo* | £7

**“Charlie’s Trout”**, smoked Wiltshire trout, oyster mayonnaise, pickled rhubarb, caramelised cauliflower | £8

**Tartare of Grass Fed Sussex Beef**, smoked red pepper, parmesan, pickled celery | £9

**South Coast Shellfish Minestrone**, squid ink pasta, seaweed, thyme | £8

**Winter Salad of Fresh Organic Vegetables**, air dried ham, spelt, garlic mayonnaise | £7

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**Butter Roasted Free Range Breast of Chicken**, truffle, salt baked celeriac, chicken liver dumpling, ‘January King’, maple syrup | £22

**A Tasting of Romney Marsh Lamb**, baby artichokes, tenderstem broccoli, wild garlic, Slipcote cheese | £28

**Poached Fillet of South Coast Lemon Sole**, scallop mousse, burnt leeks, cauliflower purée, onion jus, raisins | £24

**Pan Fried Fillet of Line Caught Cod**, red wine braised salsify, smoked beetroot, chicory, blood orange | £22

**Tandoori Spiced Cauliflower**, carrot & coconut purée, roasted cucumber, lime & pomegranate dressing, cocoa nib crumble *vgn* | £18

**18oz Ribeye of Grass Fed Sussex Beef to Share**, flat mushroom, plum tomatoes, skinny fries, béarnaise sauce | £55

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**New Season Sicilian Blood Orange Sorbet**, bayleaf cream, toasted almond mousse | £7

**Warm Treacle Tart**, stem ginger, poached Yorkshire rhubarb, brown butter crème fraîche | £7

**Manjari Chocolate Mousse**, hazelnut biscuit, cumin, caramelised banana ice cream | £8

**Charred Pink Lady Apples**, green apple sorbet, walnut, lemon verbena sherbert *vgn* | £7

**Tasting of English Cheese**, orchard apple chutney, pickled quince, crackers *veg* | £9

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**Side Dishes** all £4

tomato & rocket salad | wilted spinach | green beans | rainbow carrots | new potatoes | rosemary skinny fries | onion rings  
truffle mashed potatoes | thick cut chips | sweet potato fries

**Coffee & Petit Fours** £5.50

**Port 50ml; Taylors LBV** £4.50 **Grahams LBV** £5.00 **Taylors 2003** £14, **Fonseca 1994** £20 **Cognac 25ml; Courvoisier XO** £11  
**Dessert Wine 50ml; Essensia Orange Muscat 2016** £6.50, **Elysium Black Muscat 2016** £6.50

*veg* - vegetarian   *vgn* - vegan   *vo* - vegan option

A discretionary service charge of 12.5% will be added to your bill.

All gratuities and service charges go to the staff. If for any reason you wish to remove this from your bill, just ask.

Please make staff aware of any dietary requirements and allergies