

Dinner Menu



NIBBLES

Nocellara olives	4.0
French bread with salted butter	4.0

STARTERS

Burrata, roasted Delica pumpkin, pumpkin seed pesto v)	9.5
Honey glazed mackerel fillet, ricotta, English garden peas, mint	10.0
Coal grilled chicken thigh, XO sauce, crispy hash brown, smoked beef	10.5
Sussex squid & chorizo bolognese, aged parmesan	12.0
BBQ glazed quail breast, burnt sweet corn	10.0
Burnt aubergine & smoked puree, pomegranate, mint (vg)	9.0/13.0
Miso glazed smoked almond & sesame tofu, rainbow radish, shiso (vg)	9.5
Grilled octopus, sambal, preserved lemon, Japanese leek, black rice	15.0/29.0
Green peppercorn & cannellini bean, pig cheek cassoulet	10.0

MAINS

Roasted butternut squash, Piri Piri stuffed courgette flower, coriander, maple pickled squash(vg)	16.0
Pan-fried Duck breast, duck fat confit sweet potato, blackberry jus	21.0
Port braised beef short rib, salt baked celeriac, cavolo nero	25.0
Pan-fried grey mullet fillet, warm tartare sauce, pave potatoes, Patti pans, samphire	21.0
Parmesan polenta, burnt onion, bbq cauliflower, truffle cashew pesto (v)	17.0
520g Chateaubriand (for two), heritage tomato mixed leaf salad, triple cooked chips, Roscoff onion, bourbon peppercorn sauce	68.0
Roasted lamb rump, whipped feta, courgette, purple potatoes, roasted Roscoff onions, lamb jus	23.0
Pan-fried salmon, N'duja, lilliput capers, cucumber, chive, vichyssoise	18.0
225g Ribeye steak, triple cooked chips, watercress & bourbon green peppercorn sauce	28.0
500g Aged T bone steak, heritage tomato mixed leaf salad, triple cooked chips, Roscoff onion, bourbon peppercorn sauce	48.0

SIDES

Roasted new potatoes	4.5
Triple cooked chips	4.5
Buttered seasonal greens	4.5
Mixed leaf garden salad	4.5